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COFFEE LOVERS *guide*

How to pull espresso **LIKE A PRO**

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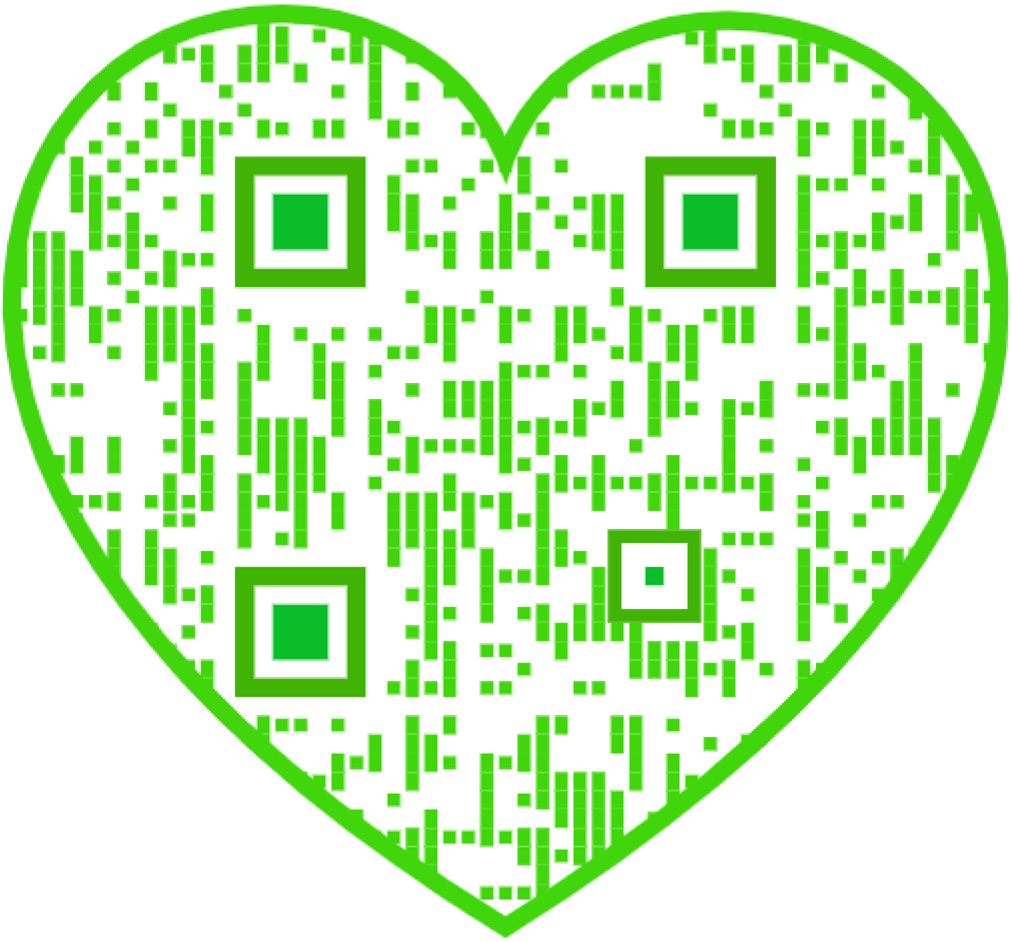

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COFFEE SPEAK

Once you learn the lingo, you'll be able to decode the subtle differences between each type of coffee drink, brewing method, harvesting stage and more.

Affogato: A scoop of ice cream with a shot of espresso poured on top.

Americano: A double shot of espresso with an equal amount of hot water.

Arabica: The most common type of coffee bean, known for its smooth, slightly sweet flavor.

Automatic Drip Machine: A coffee brewing machine that pours heated water over coarse coffee grounds so gravity pulls the water through the beans as it brews.

Biciren: A drink made with distinct layers of equal parts espresso, melted chocolate and frothed milk.

Barista: The name of a person who's job is to prepare different coffee- and espresso-based drinks.

Black Coffee: Plain coffee brewed by dripping hot water through coarse coffee grounds.

Breve: A double-shot of espresso with an equal amount of steamed half-and-half.

Bumble Coffee: A glass of orange juice with a drizzle of caramel-flavored syrup and a shot of espresso poured on top.

Café au Lait: Coffee with equal parts steamed milk.

Cappuccino: A drink with equal parts espresso, steamed milk and frothed milk.

Cherries: The name of the Coffea plant's fruits, which are harvested, dried and then hulled to turn them into green coffee beans.

Coffea Plant: The plant that produces coffee beans as seeds.

Cold Brew: Coffee brewed by mixing course coffee grounds with cold water and allowing it to sit at room temperature for 12 hours or more.

Con Panna: A shot of espresso topped with whipped cream.

Cortado: A double-shot of espresso with an equal amount of steamed milk.

Crema: The frothy brown layer on top of a freshly pulled shot of espresso.

Dalgona Coffee: A glass of iced milk topped with an airy, whipped mixture of instant coffee, sugar and water.

Doppio: A double shot of espresso.

Espresso: A highly concentrated 1-ounce shot of coffee brewed under pressure using finely ground beans and a ratio of 2 parts water to 1 part grounds.

Espresso Machine: A puck of finely ground coffee beans is inserted into the machine and then pulled under pressure to produce a shot of espresso.

Espresso Romano: A single shot of espresso plus a refreshing splash of lemon juice.

Espresso Tonic: A glass of tonic water with a shot of espresso poured on top.

Excelsa Coffee: Making up 1% or less of the world's coffee production, these beans are known for their earthy and fruity flavors when medium-roasted and their chocolate-y, creamy flavors when dark-roasted.

Flat White: A double shot of espresso and steamed milk without foam.

Flavored Coffee: Coffee beans that have been coated with extracts, spice and syrups after roasting to give them their signature scents and flavors.

Frappé: A blended forzen drink made with espresso, milk, sugar and ice.

Frappé Cappuccino: Just like Starbucks' trademarked frappuccino, this is a blend of coffee, espresso, milk, sugar and ice.

French Press: A nonelectric coffee brewing device in which hot water and coffee grounds steep together until the plunger is pressed and the grounds are filtered out.

Frothed Milk: Milk that has been aerated to create a fluffy, foamy texture.

Glacé: A double shot of espresso dressed up with a scoop of ice cream, chocolate syrup and whipped cream.

Grading: The process by which professional coffee graders sort the roasted coffee beans by size and quality.

Green Coffee: Unroasted coffee beans.

Hulling: The removal of the coffee bean's husk after drying and milling.

Iced Coffee: Coffee served over ice.

Iced Espresso: Espresso served over ice.

Instant Coffee: A process where extra strong brewed coffee is either freeze-dried or spray-dried to form fine coffee particles that dissolve once mixed with water.

Latte: A double shot of espresso with two times the amount of steamed milk and a thin layer of frothed milk on top.

Liberica Coffee: Making up just 2% of the world's coffee production, these beans are irregularly shaped and known for their full, slightly smokey flavor with hints of floral and fruit.

Lungo: A lungo is a slightly less concentrated version of espresso with a shorter pull time that's made using a 1:3 ratio of finely ground coffee beans to water, resulting in a less potent sip than a normal shot of espresso.

Macchiato: A double shot of espresso topped with a dollop of frothed milk.

Marocchino: A double shot of espresso with distinct layers of cocoa powder and frothed milk on top and typically dusted with more cocoa powder.

Milling: The process by which various layers of the cherries are removed to reveal the seeds inside.

Mocha: A double shot of espresso mixed with cocoa powder and topped with steamed milk.

Moka Pot: This two-chambered pot for stovetop cooking is of the best ways to make an espresso-like drink at home because it brews hot water and coffee grounds under pressure in the bottom chamber until the espresso-like brew bubbles up to the top chamber.

Percolator: In this brewing device, hot water is repeatedly pushed up through a tube and poured over the coffee grounds as it brews.

Pour Over: In this brewing device, hot water is manually poured over a filter filled with ground coffee beans so gravity pulls the water through the beans as it brews directly into a mug below.

Pull: The term for "brewing" a shot of espresso.

Raf Coffee: A double shot of espresso, half-and-half and vanilla sugar all blended together to create a frothy, vanilla brew.

Red Eye Coffee: Also called a "shot in the dark,": a cup of black coffee with a shot of espresso poured on top for an extra dose of caffeine.

Ristretto: A ristretto is an even more concentrated shot of espresso with a longer pull time that's made using a 1:1 ratio of finely ground coffee beans to water, which makes the flavor intensity even bolder than a normal shot of espresso.

Roasting: The process by which green coffee beans are heated (generally between 196°C and 245°C) to create their signature color, aroma and flavor.

Robusta Coffee: The second most popular type of coffee bean, which has double the amount of caffeine as Arabica and and a slightly bitter, earthy flavor profile.

Steamed Milk: Milk that has been heated to create a smooth, creamy texture.

Triplo: A triple shot of espresso.

Vietnamese Coffee: Coffee brewed using a phin and Vietnamese beans with a layer of sweetened condensed milk at the bottom of the glass.

BEANS

Coffee beans go through a complicated, multistage process before they arrive at your front door. From how coffee beans are harvested to how roasting affects caffeine levels and everything in between, learn all about the most essential aspect of any coffee- or espresso-based drink: the beans themselves.

ARABICA

Arabica is the most common type of coffee bean and makes up more than 60% of the world’s total coffee production. Arabica beans originated in Ethiopia and are grown in high-altitude areas with lots of rain. Arabica beans are known for having a sweet, smooth and somewhat delicate flavor compared to other types of coffee, with subtle notes of chocolate, sugar and fruit.

ROBUSTA

Robusta is the second most common type of coffee bean making up nearly 40% of the global coffee production. Robusta beans originated in sub-Saharan Africa and can tolerate a wider range of altitudes and climates than Arabica plants. If it’s caffeine you’re after, Robusta beans contain twice the amount of caffeine as Arabica; however, Robusta beans have a more bitter and acidic taste.

TYPES OF COFFEE BEANS

There are four main types of coffee beans and each has its own distinct characteristics that set it apart, such as its flavor, caffeine content or bean shape.

LIBERICA

Originating in Liberia, hence its name, Liberica beans are an entirely different species of Coffea plant with irregular, almond-shaped beans. Liberica coffee is rare—it makes up just 2% of the world’s total coffee production. That’s because the beans are difficult to harvest and process. When brewed, Liberica beans have a full, slightly smoky flavor with aromatic floral and fruity notes.

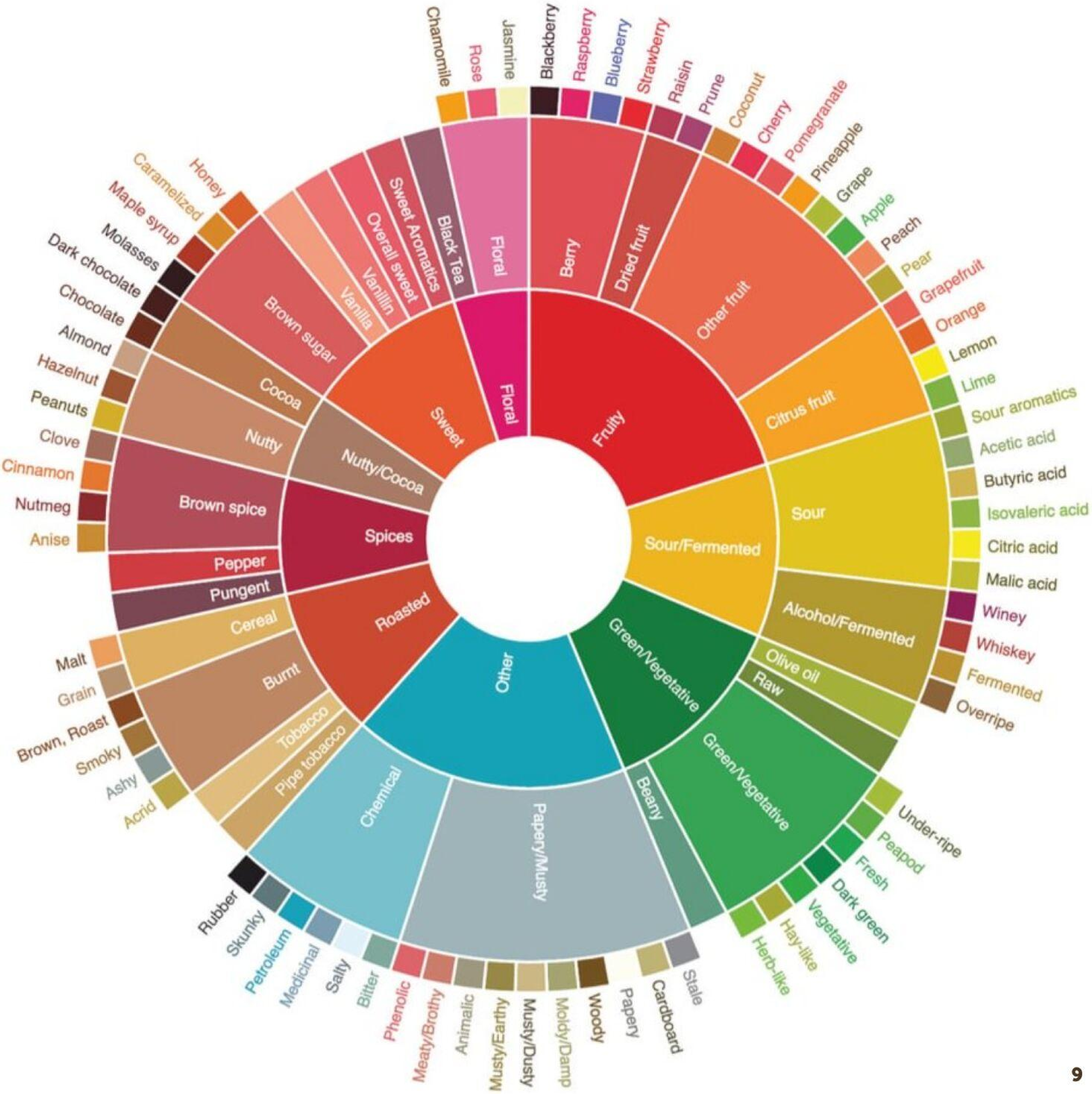
EXCELSA

First discovered in Central Africa, Excelsa is a tree-like plant (unlike Arabica and Robusta, which are shrubs) with teardrop-shaped beans that’s related to Liberica. Excelsa beans are quite rare, making up 1% or less of the global coffee production. Excelsa beans are known for their woody, fruity and earthy notes when medium-roasted and their chocolatey, creamy flavors when dark-roasted.

COFFEE TASTER'S FLAVOR WHEEL

Developed by The Specialty Coffee Association in 1995, this handy chart will help you describe the unique flavors you taste in each batch of beans.

By using these 9 overarching categories in the innermost ring of the Coffee Taster's Flavor Wheel, you can describe the flavor of any coffee or espresso bean, from floral to sweet to fruity and more. Then, you can further categorize using the sub-flavors listed in the next outermost ring and so on until you have a complete flavor profile.



THE LIFE CYCLE OF COFFEE BEANS

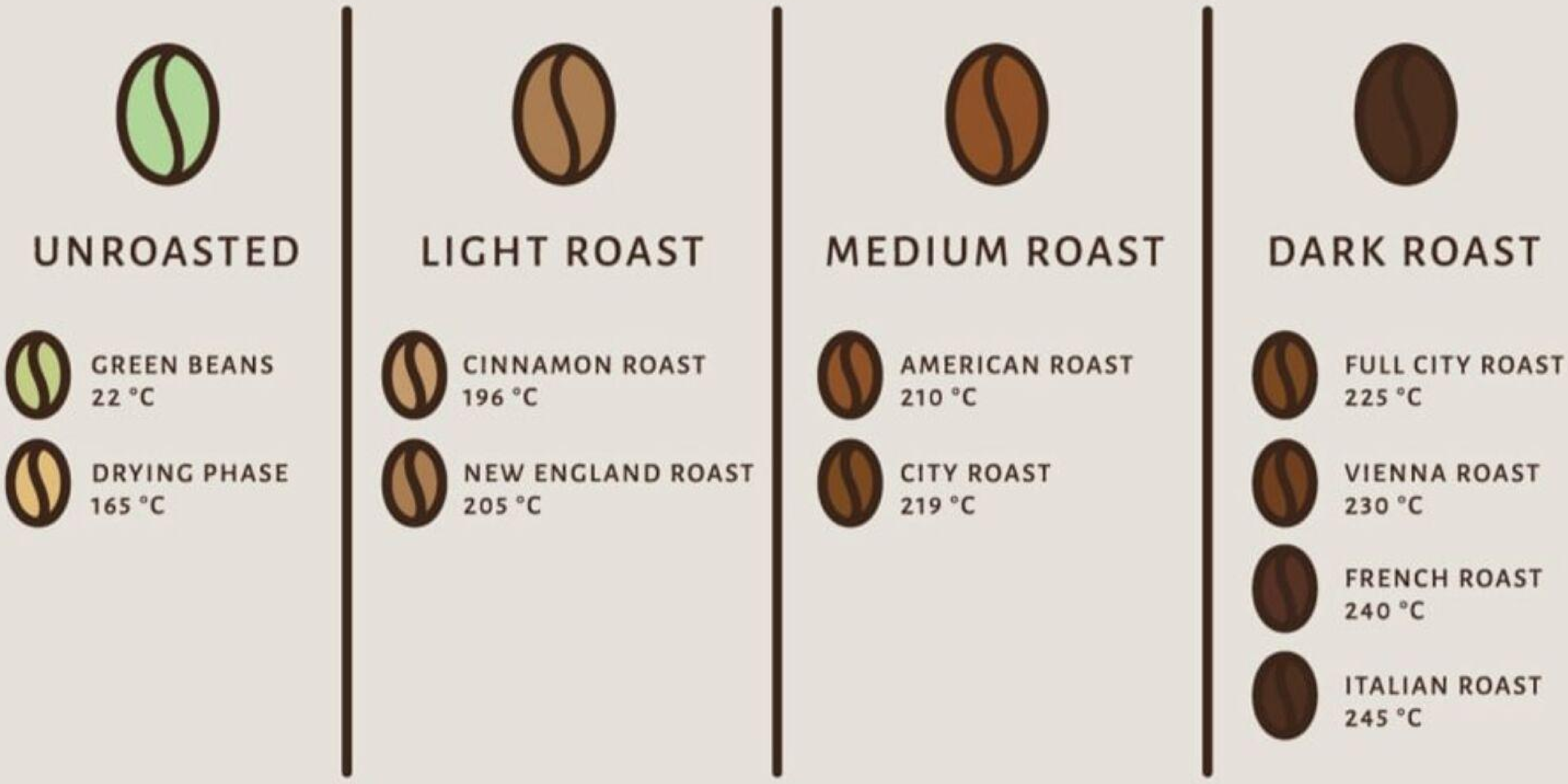
From plant to bean, the coffee harvesting and roasting process is more complicated than you might think!

1. **Planting:** Coffee beans—which are the seeds of the Coffea plant—are planted.
2. **Harvesting:** The Coffea plant's fruit—called "cherries"—are harvested.
3. **Drying:** The cherries are then dried out using heat.
4. **Milling:** Various layers of the cherries are removed to reveal the seeds inside.
5. **Hulling:** The dried seed husks are removed to reveal the green coffee beans inside.

6. **Roasting:** The green coffee beans are heated (generally between 196°C and 245°C) to create their signature color, aroma and flavor.
7. **Grading:** Professional coffee graders sort the roasted coffee beans by size and quality.
8. **Processing and Packaging:** Depending on the type of coffee, beans may be flavored or ground before being packaged and sold.

STAGES OF ROASTING

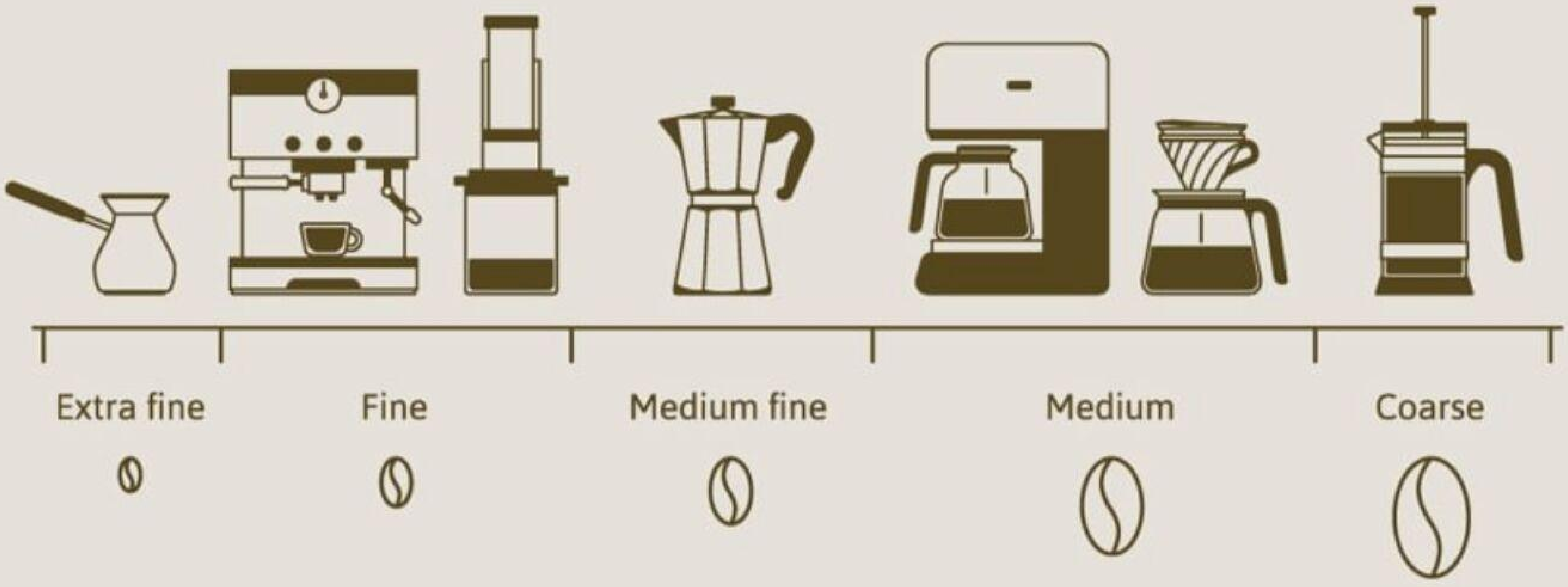
From unroasted, green coffee beans to the Italian roast—which is the darkest roasting level—this chart will help you learn more about the different roasting temperatures and levels.



UNROASTED	LIGHT ROAST	MEDIUM ROAST	DARK ROAST
GREEN BEANS 22 °C	CINNAMON ROAST 196 °C	AMERICAN ROAST 210 °C	FULL CITY ROAST 225 °C
DRYING PHASE 165 °C	NEW ENGLAND ROAST 205 °C	CITY ROAST 219 °C	VIENNA ROAST 230 °C
			FRENCH ROAST 240 °C
			ITALIAN ROAST 245 °C

THE NITTY-GRITTY DETAILS

Whole beans must be ground before you can use them to brew a pot of coffee or pull a shot of espresso—but not all ground sizes are created equal. Here's the recommended coffee ground coarseness based on your brewing method. As a rule of thumb, the more finely ground the beans are, the stronger the overall flavor will be.



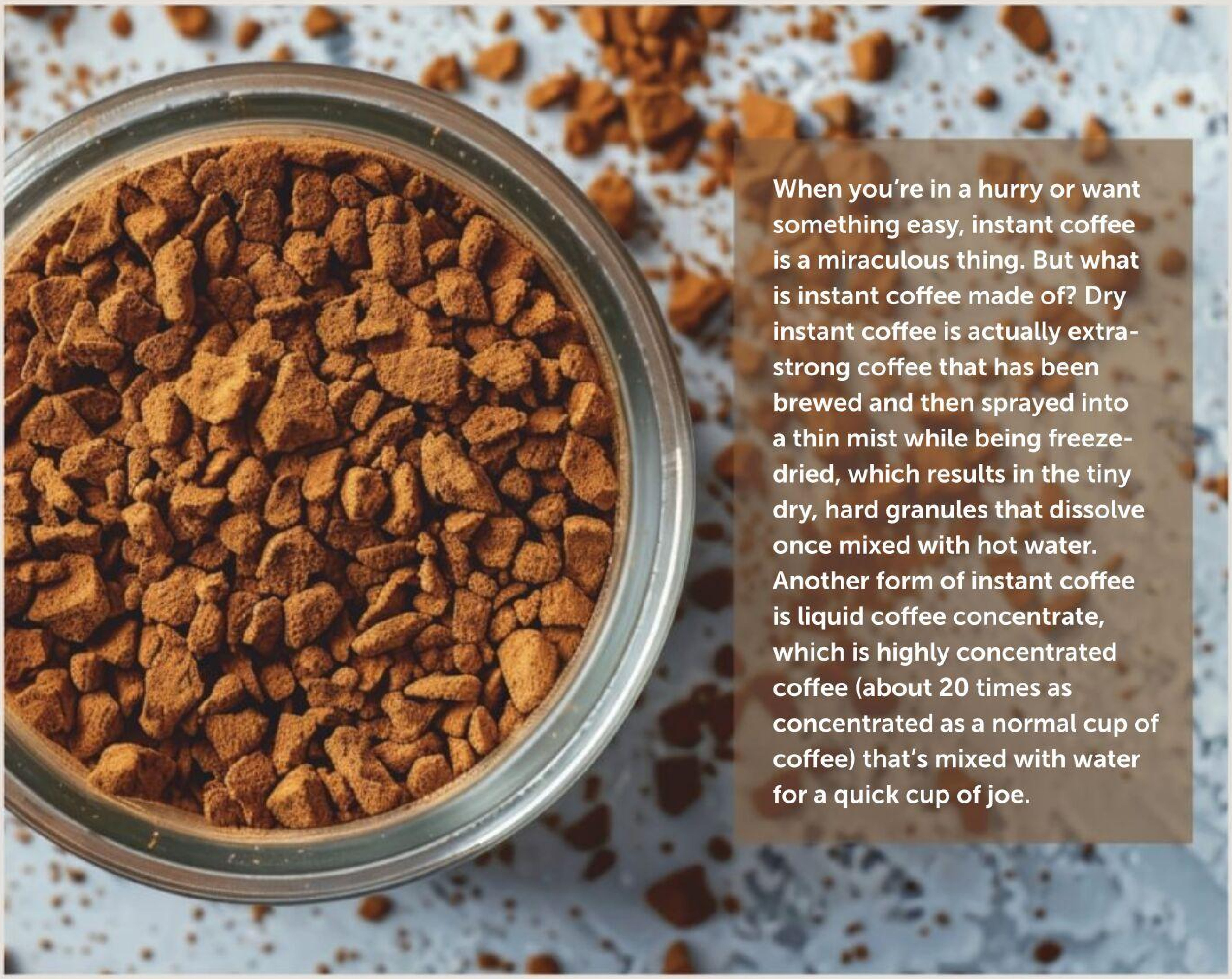
HOLD YOUR GRIND!

Wait to grind whole beans until right before you're about to use them for the freshest, most full flavor.

FLAVOR-SAVING STORAGE

Lock in flavor long after you've opened your beans with these tips.

1. **Choose an air-tight container:** Store beans in an air-tight container to keep air and moisture from affecting their flavor or aroma.
2. **Keep beans cool:** Store beans in a cool place. Heat can speed up the oxidation process, which breaks down oils in the beans and can alter their flavor.
3. **Store them away from light:** Light can compromise taste, so opt for an opaque container and store it in a dark place, like inside a cupboard or pantry.



When you're in a hurry or want something easy, instant coffee is a miraculous thing. But what is instant coffee made of? Dry instant coffee is actually extra-strong coffee that has been brewed and then sprayed into a thin mist while being freeze-dried, which results in the tiny dry, hard granules that dissolve once mixed with hot water. Another form of instant coffee is liquid coffee concentrate, which is highly concentrated coffee (about 20 times as concentrated as a normal cup of coffee) that's mixed with water for a quick cup of joe.

THE SCOOP ON INSTANT COFFEE

Dry Instant Espresso

CRAFT
INSTANT COFFEE
ESPRESSO

To get the bold, roasted flavor synonymous with a freshly pulled shot of espresso in a fraction of the time, try this instant espresso from Blue Bottle Coffee.

Blue Bottle Craft Instant Espresso Multiserve, $25, bluebottlecoffee.com

Dry Instant Coffee

VERVE
COFFEE ROASTERS
ALL PURPOSE BLEND
THE ORIGINAL
STREETLEVEL
GO AHEAD AND BREW IT YOUR WAY
SERVINGS 6
CLEMENTINE RED APPLE HONEYCOMB

Verve's craft instant coffee blows other instant options out of the water. With its rich, roasted taste and next-level flavor profile, it's as close to freshly brewed as it gets.

Streetlevel Craft Instant Coffee 6 Pack, $17, vervecoffee.com

Liquid Coffee Concentrate

Jot
Ultra Coffee

This Jot coffee concentrate is as packed with flavor as it is with caffeine—150 mg per tablespoon! Mix it with cold water for an instant iced coffee.

Jot Original Ultra Coffee Concentrate, $26, jot.com

FLAVOR-INFUSED BEANS

HOW THEY'RE MADE

Each coffee producer's method is slightly different, but in general, beans are coated with extracts, spices and syrups after roasting to give them their signature scents and flavors.

FLAVORS TO TRY

Mint Mocha

Lightly flavored with all-natural extracts, this Kitty Town Coffee flavor smells like Christmas in a cup—and tastes like it, too!

Pepper's Mint Mocha Coffee Beans, $13, kittytowncoffee.com

Chocolate Raspberry

For a surprising burst of fruity flavor paired with silky, smooth chocolate undertones, try these medium-roast beans from Angelino's.

Angelino's Chocolate Raspberry Whole Bean Coffee, $15, angelinos.com

Pistachio Ice Cream

If you're a pistachio ice cream fan, you'll love this flavor. The taste is subtle, but it's enough to remind you of your favorite frozen treat.

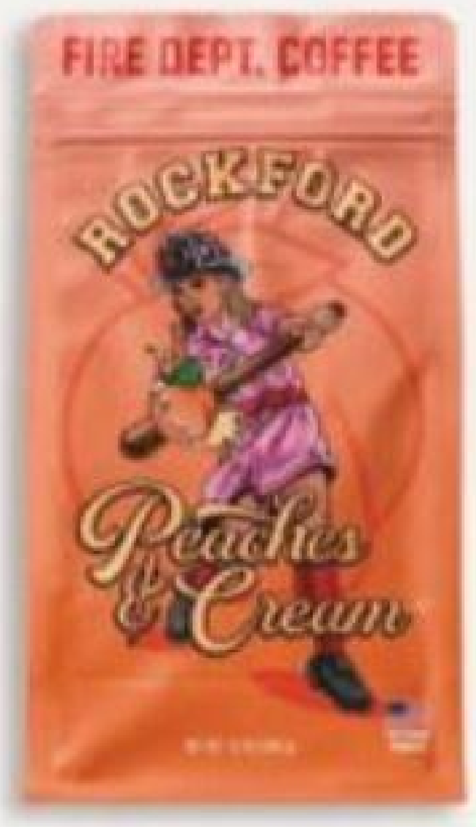
Barnie's Pistachio Ice Cream Coffee, $13, barniescoffee.com

Cinnamon Cookie Dough

Dessert for breakfast? Start your day with these cookie dough-inspired beans and you're all but guaranteed to have a supersweet day ahead.

Amana Cinnamon Cookie Dough Coffee Beans, $9, amanacoffeeandtea.com

Peaches & Cream



These beans—named after Fire Department Coffee's hometown of Rockford, Illinois—are infused with the juicy flavor of sweet peaches.

Rockford Peaches & Cream Coffee Beans, $16, firedeptcoffee.com

Peanut Butter Cup

Take your classic cup of joe to the next level with Utica Coffee's candy-flavored beans, packed with chocolatey, peanut buttery goodness.

Peanut Butter Cup Coffee Beans, $12, uticacoffeeroasting.com

Blueberry Crumble

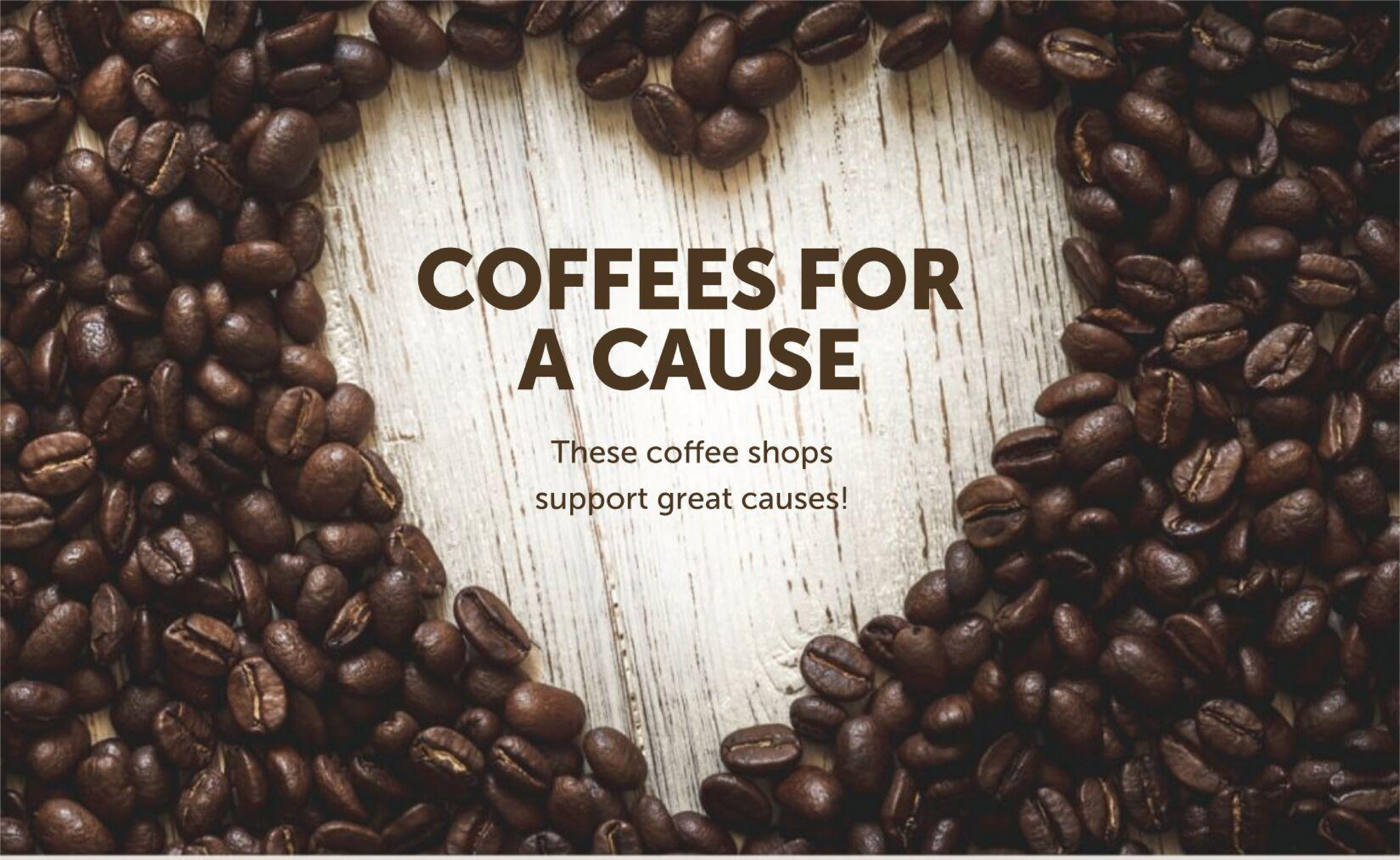
The decadent combo of tart blueberries and sweet cinnamon brings this unique Blueberry Crumble flavor from Christopher Bean to life.

Blueberry Crumble Ground Coffee, $11, christopherbean.com

Fruity Cereal

These medium-roast Arabica beans capture the essence of fruity cereal milk perfectly, resulting in a delightful sip that's full of creamy, fruity flavor.

Electric Unicorn Fruity Cereal-Flavored Coffee Beans, $16, bonescoffee.com



COFFEES FOR A CAUSE

These coffee shops
support great causes!

ONE BIKE COFFEE

Located in Auburn, Alabama, One Bike Coffee is a non-profit coffee shop that donates 100% of profits to local charities, with a focus on multiple sclerosis (MS). One Bike's founder, Jack Fisher, found that cycling helped mitigate his own MS symptoms, so along with his wife Amy and daughter Katy, he started One Bike in 2017 to raise money and give endurance bikes to community members with MS.

Follow **One Bike Coffee**

THE MEANTIME

Instead of only looking forward to the career experience they'd get *after* college, students at the University of North Carolina (UNC) started a non-profit, student-run coffee shop called "The Meantime" that gives purpose to what they're doing "in the meantime." Beyond providing hands-on business experience, the shop reinvests its profits into student scholarishps and grants.

Follow **The Meantime Coffee Co.**

1951 COFFEE

Beyond good coffee, what makes this Berkely, California non-profit so special is that it supports local refugees with job training and employment opportunities, while also creating a safe space for refugees to gather together for community and support.
Why 1951? The coffee shop chose its name to represent the year the UN first set forth guidelines to protect refugees.

Follow **1951 Coffee Company**

BREWING

After the coffee beans themselves, your chosen brewing method is the next most important part of any coffee- or espresso-based drink. Read on to learn all about the most common brewing methods and discover what makes each unique.

BREWING METHODS

While there are dozens of speciality coffee- and espresso-making methods used around the world, here are some of the most common you'll learn how to master in the pages that follow.

Espresso Machines

A puck of finely ground coffee beans is inserted into the machine and then pulled under pressure.

Automatic Drip Machines

A machine pours heated water over coarse coffee grounds so gravity pulls the water through the beans as it brews.

Filters

Filters are an important component used in many traditional brewing methods, like automatic drip machines.

Pod Brewing Machines

Quick and convenient, pod brewing machines force water through pods, which results in a delicious brew.

Pour Overs

Hot water is manually poured over ground coffee beans so gravity pulls the water through the beans as it brews.

French Presses

Hot water and coffee grounds steep together until the plunger is pressed and the grounds are filtered out.

Percolators

In a percolator, hot water is repeatedly pushed up through a tube and poured over the coffee grounds as it brews.

Moka Pots

In the bottom of a moka pot, hot water and coffee grounds are brewed under pressure until it bubbles up to the top.

Cold Brewers

Coffee grounds and water are mixed together and stored at room temperature for 12 hours before filtering.

ESPRESSO MACHINES

What makes espresso unique, in part, is the way it's pulled. ("Pulled" is the term for "brewing" a shot of espresso.) Espresso, by definition, must be made under pressure—which is why an espresso machine is one of the easiest and most effective ways to make espresso at home. If you don't have an espresso machine, you can make espresso-like coffee using a Moka pot (page 26) or try any of the other methods on the following pages using a higher ground beans to water ratio. To pull a 1-ounce shot, fill an automatic espresso machine with water and tamp your coffee grounds twice, allowing them to rest briefly in between to form a nice puck. Load the puck, start your machine and wait until the espresso has finished brewing.

Budget

You'll get a lot of bang for your buck with this machine. It pulls single or double shots and has a manual milk steamer built right in!

De'Longhi Stilosa Manual Espresso Machine & Milk, $100, amazon.com

Mid Range

A built-in coffee grinder, milk steamer and automatic buttons for a doppio or Americano make this machine a worthy purchase.

Philips Barista Brew Semi-Automatic Espresso Machine, $650, amazon.com

Splurge

This fully automatic machine with a visual display can make 35 different drinks with just the touch of a button.

Bosch TPU60309 VeroCafe Fully Automatic Espresso Machine, $1,799, amazon.com

Traditional drip coffee is a classic and automatic drip machines make brewing a breeze. To use, fill the machine's water tank, then insert a filter filled with coarsely ground coffee beans into the top, close the lid and press start. The machine will heat the water and pour it over the coffee grounds. Gravity will drain the water through the grounds, brewing it as it passes through and drips into your pot below.

AUTOMATIC DRIP MACHINES

Budget

With a permanent nylon filter that eliminates the need for paper ones, this sleek machine also has a "pause" function so you can start sipping before it's fully done.

Cuisinart 5c SOHO Drip Coffee Maker, $60, target.com

Midrange

This programmable machine has a built-in grinder and tons of useful settings to customize your brew, like "bold" or "over ice."

Beautiful Perfect Grind Programmable Single Serve Coffee Maker, $99, walmart.com

Splurge

This stylized SMEG coffee maker with all the bells and whistles will perk your countertop right up—even before you have your first mug of coffee!

SMEG Drip 10-Cup Coffee Maker, $230, bestbuy.com

FILTERS

Filters are an important component used in many traditonal brewing methods, such as automatic drip machines, pour overs and Moka pots. Their purpose is to separate the coffee grounds from your brew and remove any sediments. While you're probably most familiar with paper filters—sold both as bleached or unbleached—reusable metal filters and cloth filters are also options.

Paper

LARDERA
bonded
coffee filters
x50
CHEMEX

Not all paper filters are created equal! Bonded paper filters are heavier than normal paper filters and therefore do a better job of removing even the smallest bits of sediment from your coffee.

Lardera Bonded Paper Filters, Set of 50, $5, lardera.com

Metal

The best part about metal filters are how easy they are to clean and reuse. They're made in basket or cone shapes, depending on if you're using it for a drip machine, Moka pot or pour over.

Able Basket Reusable Stainless Steel Coffee Filter, $35, walmart.com

Cloth

For an all-natural, organic alternative to paper or metal filters, try this 100% cotton CoffeeSock. Each filter lasts about a year and can even be composted so they're zero-waste.

The Original Cotton CoffeeSock, Set of 2, $15, amazon.com

POD BREWING MACHINES

Pod brewing machines are quick, convenient and free of messy, wet grounds or filters, making them a popular option for daily coffee drinkers. They're easy to use: Fill the water tank and place your mug on the platform. Then, insert a pod, close the lid and press start. What happens on the inside, though, is much more fascinating. Needles pierce the top of the pod, then the machine forces hot water into the pod to brew under pressure. Next, another needle pierces the bottom of the pod, allowing the liquid to flow out and into your mug.

Budget

Its compact design, 30-second heat-up time and ability to brew five different drink sizes make this machine a must-have.

Nespresso Vertuo Pop+ Coffee Maker and Espresso Machine, $129, target.com

Midrange

You'll be amazed at how much this machine (which has a built-in milk frother!) can do: It brews coffee, espresso, lattes and more.

Lavazza LB400 All-in-One Espresso & Coffee Brewer Machine, $249, amazon.com

Splurge

Bruvi has all the bells and whistles, from its auto-dispose waste bin to its Bluetooth connectivity, and it brews the most decadent mug of coffee or espresso you've ever tasted, too.

Bruvi BV-01 Brewer, $338, bruvi.com

Pour-over coffee is one of the simplest brewing methods of all: Place a mug underneath your pour-over coffee maker. Then, insert a filter filled with coarsely ground coffee beans and pour filtered hot water on top. Gravity will drain the water through the grounds, brewing it as it passes through and drips into your mug below.

POUR OVERS

Budget

Sometimes, the simplest things are the best things—like this pour-over coffee maker from OXO, which has an auto-drip water tank that yields a well-balanced brew.

OXO Brew Single Serve Pour-Over Coffee Maker, $17, amazon.com

Midrange

Made from glass and bamboo, this stunning pour-over and mug set is designed to create space between the filter and coffee maker for a better-tasting sip.

Ever Lasting Fluted Glass Pour-Over Set, $69, everlastingfabric.com

Splurge

Turn your daily coffee habit into a relaxing ritual with this slow-drip, pour-over coffee maker that elevates your aesthetic and takes your craft to the next level.

Kinto Pour-Over Coffee Brewer With Stand, $189, potterybarn.com

FRENCH PRESSES

French presses are popular because they're so easy to use: Pour 1½ ounces (3 tablespoons) of coarsely ground coffee beans into a French press and pour 8 ounces (1 cup) of filtered hot water on top. Keeping the plunger pulled up, put the top on the French press. Let the grounds steep for 10 minutes. Then, press the plunger down to separate the coffee grounds from the coffee before pouring into a mug.

Budget

Simple yet effective, this modest glass and stainless steel French press from Public Goods will quickly become a staple in your coffee-making routine.

Public Goods Glass French Press, $15, publicgoods.com

Midrange

Coffee lovers consider this dome-topped style of Bodum French press a classic, but this version has a sleek walnut handle.

Bodum Chambord Stainless Steel 34-Oz. French Press With Walnut Wood Handle, $49, crateandbarrel.com

Splurge

While you might know Le Creuset for their iconic dutch ovens, they make excellent French presses, too—enamel-coated stoneware can stand up to almost anything.

Le Creuset Café Stoneware French Press, $85, williams-sonoma.com

PERCOLATORS

Some folks swear by percolator coffee—and for good reason! Percolators produce an ultra-flavorful brew. To use, pour water in the bottom chamber of a percolator and fill the metal filter basket with ground coffee. If meant for stovetop use, put the percolator on the stove on medium heat and wait until the bottom chamber starts to boil. This will push the water through a tube where it then spills over the coffee beans and drips back down into the bottom chamber to keep repeating the cycle until your desired brew strength is reached. Remove from heat and pour into a mug.

Splurge

Made of heavy-gauge steel with a speckled enamel finish, don't be deceived by this percolator's old-fashioned looks—it's ultra durable and will get the job done right!

Bass Pro Shops Enamelware 8-Cup Percolator, $25, cabelas.com

Midrange

In just 6 to 7 minutes, you can enjoy perfectly brewed coffee thanks to this electric model that makes using a percolator easier than ever—no stove required.

Moss & Stone 10 Cup Electric Percolator, $50, amazon.com

Splurge

If you love the full taste of percolator coffee but crave set-it-and-forget-it convenience, this programmable option is for you.

Cuisinart 5-Cup Programmable Percolator & Electric Kettle, $140, walmart.com

MOKA POTS

While coffee brewed in a Moka pot isn't technically espresso, it's a close cousin. Moka pots use steam pressure to brew a concentrated, bold batch of coffee that resembles espresso in flavor. To use, fill the bottom chamber with hot water, then insert a filter filled with ground coffee beans into the bottom chamber and screw on the top, making sure the rubber gasket seals completely. Put the Moka pot on the stove on medium heat, leaving the top open, and wait until the water starts to boil. This will push the coffee up into the top chamber using pressure. Remove from heat and pour into a mug.

Budget

This speckled, aluminum Moka pot will quickly become your coffee-making BFF, since it's lightweight and easy to use.

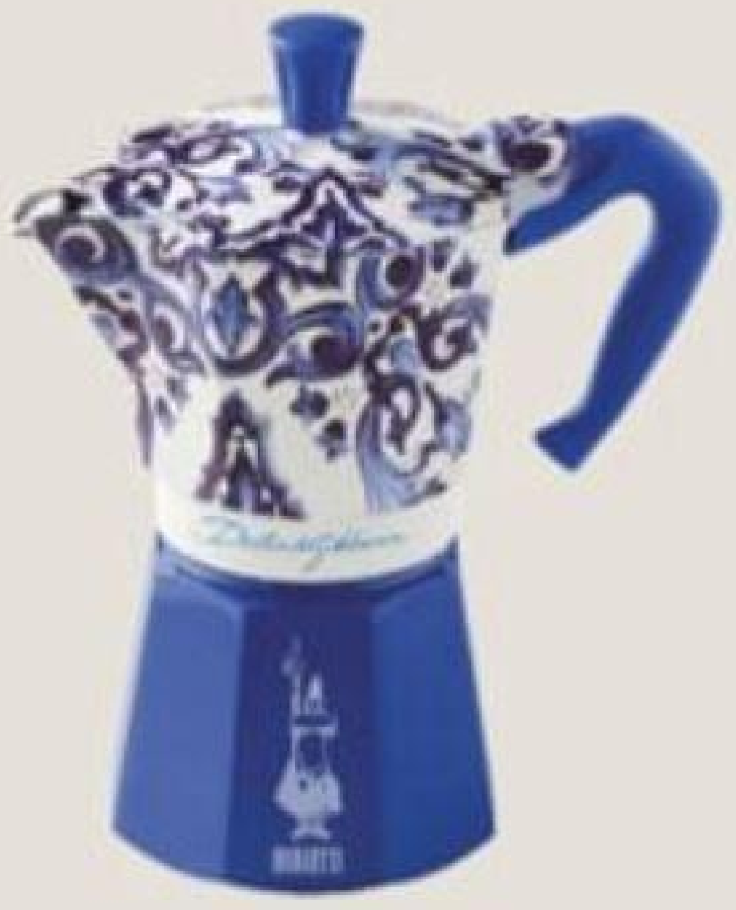
Holstein Housewares 6 Cup Aluminum Moka Pot in Silver, $20, amazon.com

Midrange

With its shiny white body and sleek wood-look handle, this minimalist Moka pot is classic enough to complement any kitchen's aesthetic.

Grosche Milano Stovetop Espresso Maker Moka Pot, $40, target.com

Splurge



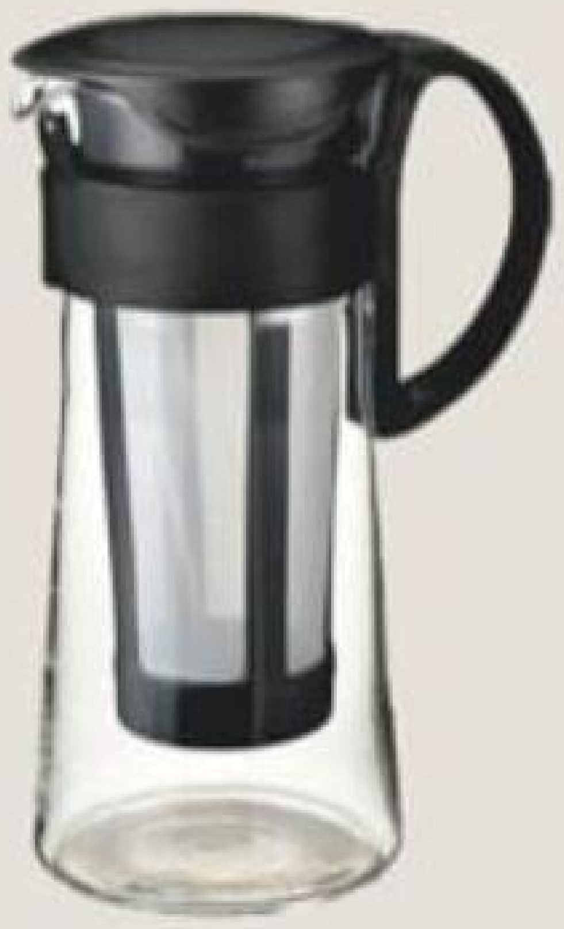
If you're a Moka pot fanatic, you'll swoon every time you get to use this Dolce & Gabbana beauty.

Bialetti Moka Dolce & Gabbana Stovetop Espresso Maker in Blu Mediterraneo, $120, williams-sonoma.com

It’s easy to make cold brew without any specialized equipment: Pour 1 part coarsely ground coffee beans into a Mason jar (or other air-tight container) and add 4 parts cold or room temperature water. Let the mixture sit at room temperature for 12 hours before straining through a filter.

COLD BREWERS

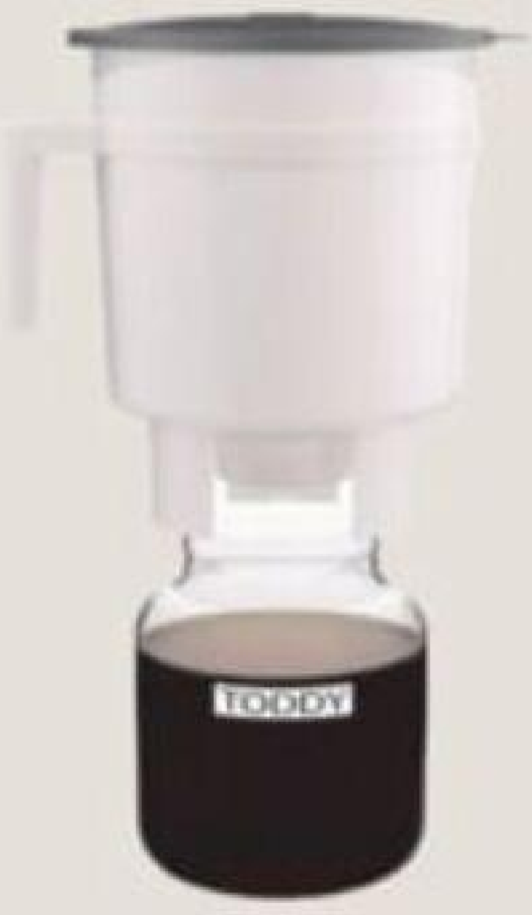
Budget



This low-cost cold brew coffee pot—which doubles as a pitcher you can quickly pop in the fridge—eliminates the need for filters, since it has one built in!

Hario Mizudashi 600ml Cold Brew Coffee Pot, $19, amazon.com

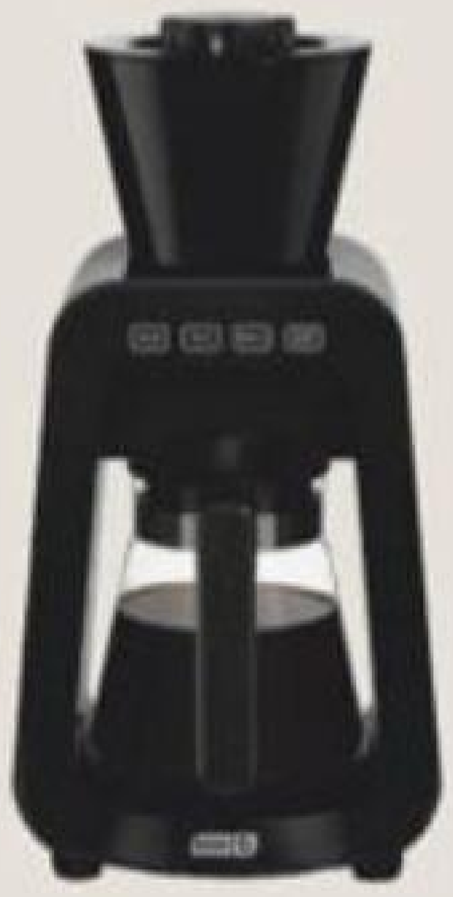
Midrange



Developed in 1964, the Toddy Cold Brew System is a brewer and decanter all in one. Its reusable felt filter expertly traps sediments for a smooth sip.

Toddy Cold Brew System, $49, surlatable.com

Splurge



Make cold brew in 10 minutes or less with this vacuum-powered rapid cold brew system, which expedites the steeping process for a quick-and-easy sip.

Rapid Cold Brew Coffee Maker, $120, bydash.com

MUST-HAVE

Serve your sips in style with these espresso

Espresso Mugs

Ooh la la! You'll feel like you're visiting a Parisian cafe anytime you pull this mosaic-inspired cup and saucer set out.

Bistro Tile Espresso Cup and Saucer, $18, anthropologie.com

A set of four adorable Le Creuset mugs is exactly what you need to start your morning out on the right foot. They're durable, easy to clean and oh-so-cute!

Le Creuset Multicolor Mugs, Set of 4, $80, lecreuset.com

Double-wall glass is an excellent insulator, which is why this set of Boden espresso mugs are such a smart and classy choice.

Bodum Bistro Double Walled 5 oz. Espresso Mugs, Set of 2, $25, macys.com

What's better than charming stonewear espresso mugs with matching saucer? The fact that they stack to save precious cabinet space!

Sweet July Edgewater Collection Espresso Cup & Saucer, $24 each, sweetjuly.com

Not only is this beaded glass beauty a timeless choice, it's sold as a set of six making it the perfect pick for any espresso-loving host.

Jupiter Beaded Glass Espresso Cups, Set of 6, $36, westelm.com

MUGS

and coffee mugs that are too cute to pass up.

Coffee Mugs

Keep your coffee piping hot—while making sure your hands stay cool—with this set of insulated glass mugs. Bonus: They're also shatter- and scratch-resistant.

Hearth Glass Double Walled 8 oz. Glass Coffee Mugs, Set of 2, $21, curated.com

This colorblock stainless steel mug holds 11 ounces and has a silicone, slip-free handle. It also comes with a handy silicone lid to keep contents from spilling!

Insulated Double Vacuum Wall 11 oz. Stainless Steel Mug with Silicone Lid, $24, amazon.com

With four fun color combos to choose from, this set of four enamel-coated stainless steel mugs will perk you right up! Almost as much as your morning cup of coffee...almost.

Crow Canyon Enamel Mugs, Set of 4, $60, westelm.com

Made from hand-blown borosilicate glass, this unique set of wavy mugs makes a bold design statement by adding fun, groovy vibes to your daily coffee ritual. Go ahead, treat yourself!

Wave Mugs Mugs, Set of 2, $72, revolve.com

Complete with a matching saucer—which doubles as a lid—this porcelain and clay set by Hasami Porcelain has a grainy texture and matte finish for an all-natural look.

Hasami Natural Mug with Saucer, $40, bluebottlecoffee.com

MIX-INS

If you're a coffee purist, then more power to you! But most of us enjoy the addition of dairy (or a dairy-free alternative), sweetener or flavored syrups to take our coffee- or espresso-based sips from good to great. Read on for tips on how to steam and froth milk, make your own syrups and more.

DAIRY

A little bit of dairy can take a coffee from good to great—and it's a necessary ingredient for many of the "fancier" coffee- and espresso-based drinks you'll learn how to make on pages 40-95. Here's a recap of your different dairy options, plus details about how each affects your drink's unique flavor profile.

Whole Milk
Whole milk is is what's most commonly used in classic coffee- and espresso-based drinks. It contains 3% to 4% fat content, which gives beverages a rich and creamy flavor, and froths up nicely.

2% Milk
For those looking to cut a few calories, 2% is a good alternative to whole milk. It still adds a touch of milky creaminess, without the full fat content.

Low-Fat or Skim Milk
Low-fat milk (1% fat content) and skim milk (0% fat content) won't give your drinks the same rich mouth feel that fattier milks do, but they'll still soften the boldness of any coffee or espresso drink.

Half-and-Half
Half-and-half is a mixture of equal parts whole milk and light whipping cream, which is why it tastes so much richer than plain whole milk.

Cream
Also referred to as light whipping cream, it contains between 30% and 35% fat content so it adds a decadent creaminess to any coffee- or espresso-based sip and creates light and airy bubbles when frothed..

Heavy Cream
The difference between heavy whipping cream and cream (or light whipping cream) is the fat content. To be considered heavy whipping cream, the fat content must be 36% or more, making it the creamiest dairy option of all.

STEAMED & FROTHED MILK RECIPE

To make steamed milk at home without any special appliances, pour milk into a saucepan and heat it on the stove over low to medium heat, stirring continuously so as not to scorch it or allow a film to form on the top. To make frothed milk at home without any special gear, vigorously whip your steamed milk using a whisk, blender or handheld mixer until the desired amount of froth has been achieved. If you're only using steamed milk in your recipe and no frothed milk, you can warm the exact amount of milk required by the recipe. But when making frothed milk, you'll need to steam two to three additional ounces of milk to make sure you have enough steamed and frothed milk for your recipe after whipping, since the amount and method of whipping will afect how just much frothed milk is created.

Budget

LIFETIME WARRANTY
OVER 5 MILLION SOLD
MILK FROTHER

Once you steam your milk, this powerful handheld frother wand will whip it right up! The best part: It's cord-free and small enough to fit inside your kitchen drawer.

Zulay Kitchen Z1 Motor Max Milk Frother Wand, $17, amazon.com

Mid Range

With four functions at just a press of a button—cold foam, both light and thick warm foam and foam-free steaming—the kinds of drinks you can create are endless.

Instant Pot 4-in-1 Milk Steamer and Frother, $35, amazon.com

Splurge

Beyond basic milk steaming and frothing, this must-have appliance has special settings for steaming and frothing cashew milk and soy milk, too.

Amzchef 8-in-1 Milk Frother and Steamer, $140, amazon.com

DAIRY-FREE ALTERNATIVES

When it comes to dairy-free alternatives for your coffee, there are tons of options worth exploring! Read on for the scoop on each.

Soy Milk
Soy is a complete protein, so it's no surprise that soy milk has comparable protein levels to cow's milk. It has a bit more natural sweetness than other dairy-free options and froths well.

Oat Milk
Oat milk is known for its thick and creamy texture that's comparable to whole milk and will add some fiber to your drink, too. It froths well, making it a good choice for cappuccinos.

Almond Milk
Almond milk can be difficult to steam and froth, since it tends to separate when warmed and doesn't stay frothed for long, so it's best to pour it directly into iced or hot drinks without heating beforehand.

Cashew Milk
While it's a bit sweeter than other nut milks, cashew milk steams and froths well, making it a good choice for drinks like flat whites, lattes and macchiatos.

Coconut Milk
Coconut milk doesn't froth well, but it does add a delightful creaminess and delicious coconut flavor to any beverage. Just be careful that it doesn't overpower your other flavors!

Rice Milk
Rice milk is quite watery and has a very mild flavor, so it doesn't froth well. But it makes a great dairy-free alternative for those who are unable to enjoy soy or nut milks in their beverages.

Hemp Milk
Hemp milk has a high fat content so it is able to be frothed, but the bubbles don't typically last for very long since hemp milk is quite watery.

HOMEMADE NUT MILK RECIPE

From almond milk to cashew milk, here's how to make your own nut milk at home: Place 1 cup of your chosen type of nuts in a bowl and cover them with water; let sit for about 8 to 12 hours to allow the nuts to soften, then drain the water. In a blender, combine the softened nuts and 4 cups of water and blend for 1 to 2 minutes. Using double-layered cheese cloth or a nut milk bag as your filter, place a filter over a bowl and pour the mixture in, wringing out the filter to collect as much homemade nut milk as possible.

Budget

After soaking and blending your nuts, pour the mixture into the top half of this carafe—which has a built-in strainer and air-tight silicone lid.

Chef'n Nut Milk Maker, $30, chefn.com

Mid Range

This gadget will quickly become a favorite with its built-in blender blades, heating element and set-it-and-forget-it buttons for making nut milk, oat milk and soy milk.

Kidisle 8-in-1 32 Oz. Nut Milk Maker, $100, amazon.com

Splurge

Not only does this machine make soy, oat, almond, cashew, macadamia and coconut milk with the touch of a button, it has a self-cleaning function, too!

Chefwave Milkmaid Dairy Alternative Machine, $230, amazon.com

SOME LIKE IT SWEET

From a scoop of raw sugar to flavored simple syrups, one thing's for sure: These sweet additions will take your cup of joe to the next level.

White Sugar
Granulated white sugar is most commonly used in coffee- and espresso-based drinks, since it sweetens without adding any competing flavors (the way brown sugar does). It can be stirred directly into hot beverages or turned into a simple syrup using the recipe on the opposite page.

Brown Sugar
Where the natural molasses contained in sugar cane is removed to create white sugar, brown sugar is actually white sugar with the molasses added back in, which gives it more moistness and a slight caramel flavor.

Raw Sugar
Raw sugar is less refined than white sugar, so it tends to have a more coarse texture akin to kosher salt. It contains less molasses than brown sugar so it's a bit lighter in color and more mild in flavor.

Honey
This all-natural sweetener is a great alternative to more processed forms of sugar; however, some coffee and espresso drinkers find the flavor a bit too strong and say it affects with the overall taste of their sip.

Low-Calorie or Calorie-Free Sweeteners
For those watching their calorie counts, there are plenty of low-calorie and calorie-free sweetener options to choose from that mimic the taste of white sugar, such as Stevia, Swerve, Truvia, Splenda and monkfruit sweetener.

FLAVORED SYRUP RECIPE

To make your own flavored simple syrups at home, first start with this basic recipe for plain simple syrup: Combine equal parts white sugar and water in a saucepan and heat the mixture on the stove over medium heat. Bring the mixture to a boil, stirring constantly for about 5 minutes or until the simple syrup thickens and all of the sugar dissolves. For flavored variations, add your extract, seasoning or herbs directly to the saucepan once boiling, then strain out any solids before storing in an air-tight container.

MAKE IT SUGAR-FREE!

To reduce calories, substitute a sugar-free sweetener in place of white sugar.

SPICE THINGS UP

Wake up your regular coffee routine with a little extra zing! From unexpected spices, like ginger, to fresh herbs, like mint leaves, these ingredients will give your next drink an unexpected edge.

Ground Nutmeg
Whether you add a sprinkle on top for garnish or incorporate a teaspoon or two into your coffee grounds before brewing, nutmeg will give your coffee a cozy feel.

Ground Cinnamon
A dash of cinnamon goes a long way in elevating the flavor of your specialty coffee- or espresso-based drink. It works great as a garnish or when added to flavored syrups.

Dried Lavender Buds
Lavender has a subtle flavor, so you'll need to use a good amount to make it pop! Try mixing dried buds in with your grounds before brewing for surprising herbal flavor.

Crystalized Ginger
The spiciness of crystalized ginger will give your coffee a nice kick! You can also use ground ginger or even fresh ginger, as long as you strain the pieces out before drinking.

Fresh Herbs
You might be surprised to find fresh herbs like mint or rosemary in your coffee cup, but hear us out! Muddling a few leaves in the bottom of your mug provides tons of earthy, herbal flavor.

Pumpkin Pie Spice
No coffee menu would be complete without a little pumpkin spice action! Stir a generous amount into your next brew to bring this iconic flavor to life.

Cocoa Powder
Many classic espresso-based recipes feature cocoa powder as a signature ingredient, such as mochas and marocchinos, but you can't go wrong adding it to other drinks, too!

Bitters
You might think bitters belong in an old fashioned cocktail, but they are a surprising way to shake up your coffee game too and come in tons of creative, fun flavors.

TOP IT OFF

Finish your drinks with a flourish! Channel your inner barista by adding garnishes or toppings to your coffee- or espresso-based drinks.

Cold Foam
Similar to frothed milk, this cold version is the perfect way to add airy creaminess to any iced drink. You can even flavor the cold foam with extracts before frothing!

Whipped Cream
A dollop of whipped cream adds extra sweetness and creaminess to any drink, but it's especially common on frozen blended drinks, such as frappés.

Sugared Rim
You've probably seen cocktails with sugared rims, so why not your coffee? Instead of mixing sugar into your drink, lightly wet the rim of your glass and dunk the rim in sugar for a fun, alternative way to sweeten your favorite beverage.

Sprinkles
Feel like a kid again by finishing your whipped cream-topped coffee with rainbow sprinkles for a confetti-style sip.

Candy Pieces
Indulge your sweet tooth with the addition small candies and sweets, such as a peppermint stick that doubles as a coffee stirrer or mini toffee pieces to take your caramel toffee cappuccino (recipe on page 51) to the next level.

Chocolate, Caramel or Fruit Drizzle
Typically added as the final garnish on top of whipped cream, a little drizzle of chocolate, caramel or fruit-flavored syrup will give any coffee- or espresso-based drink that Instagram-worthy touch.

CLASSIC RECIPES

with a twist

To fully appreciate the detailed art of espresso pulling and coffee crafting, start by mastering the 27 essential core recipes you'll find in the pages to follow—they're the foundation from which all "fancier" drinks are made. Once you master the basics, you'll be ready to get creative and begin playing with ingredients and flavor profiles to give each of these classic recipes a crowd-pleasing or signature touch.

classic
BLACK COFFEE

- 1 ounce (2 tablespoons) coarsely ground coffee beans
- 16 ounces (2 cups) filtered water

According to experts, the best coffee grounds to water ratio for drip coffee is 1:16. To make, fill an automatic drip coffee machine with water, insert a filter and pour in coffee grounds. Start the machine and wait until coffee has finished brewing. The grounds retain about 50% of the water, so this recipe should produce about 8 ounces (1 cup) of brewed coffee. For other brewing methods, see pages 16-27.

BLACK (also called Café Noir):
Plain coffee brewed by dripping hot water through coarse coffee grounds.

1 part coarsely ground coffee
16 parts filtered water

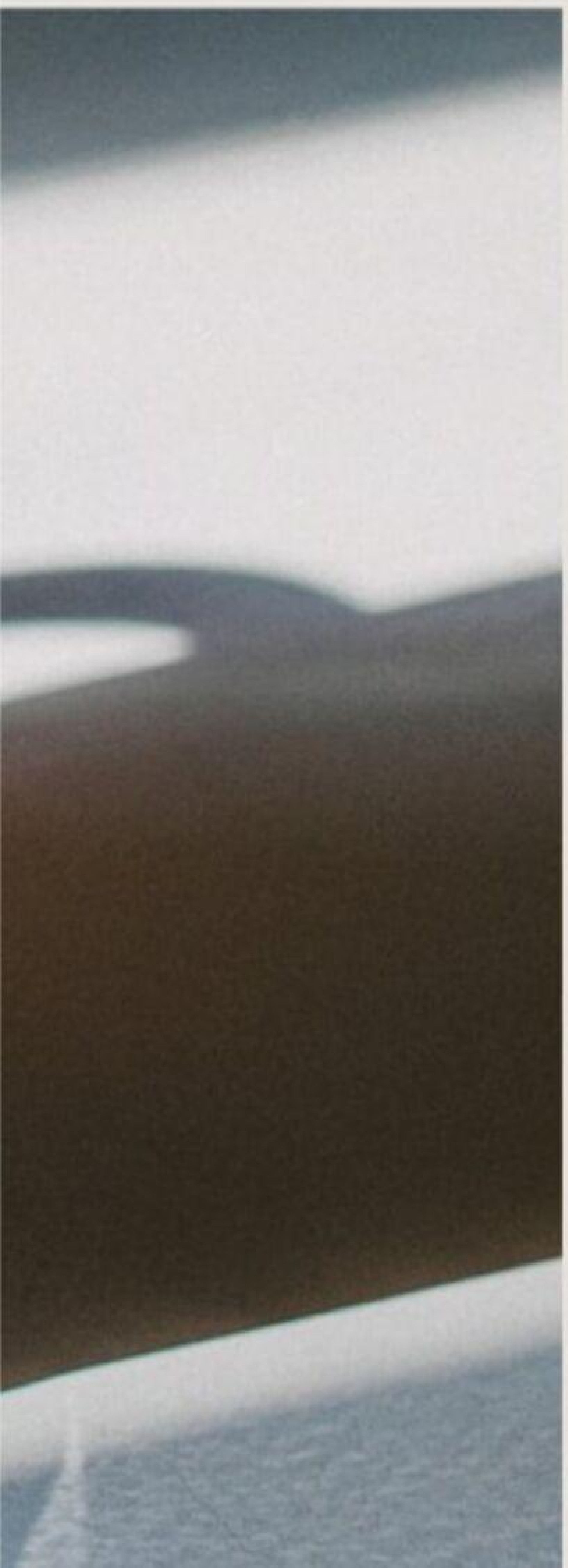
While there are numerous brewing methods from which black coffee can be made (drip, French press, percolator, Moka pot and others), the concept is the same: marrying the perfect ratio of coarsely ground coffee beans with hot water to produce a flavorful brew.

crowd-pleaser

RED EYE

- 8 ounces (1 cup) coffee
- 1 (1-ounce) shot espresso

Need all the caffeine you can get? Enter the Red Eye (also called a "shot in the dark"): a cup of black coffee perked up with a shot of espresso. It contains about 250 mg of caffeine—more than double the amount in one serving of an energy drink! Following the recipe on page 42, brew 8 ounces of coffee. Following the recipe on page 46, pull one shot of espresso. Pour the coffee into a mug, then pour the espresso on top, stirring gently to combine.



signature

SPICE-INFUSED COFFEE

- 1 ounce (2 tablespoons) coarsely ground coffee beans
- ¼ ounce (1½ teaspoons) total spices or herbs of your choice
- 16 ounces (2 cups) filtered water

To create your own flavored coffee at home, mix some signature spices or herbs into your coffee grounds before brewing. Some examples are ground cinnamon, anise, pumpkin pie spice, a split vanilla bean, dried lavender buds or orange zest. When finished, run one more brewing cycle using only water to cleanse your machine of any lingering flavors.

crowd-pleaser

VANILLA CAFÉ AU LAIT

- 4 ounces (½ cup) coffee
- ⅛ teaspoon vanilla extract
- 4 ounces (½ cup) steamed milk

Halving the recipe on page 42, brew 4 ounces of coffee. Following the recipe on page 33, add vanilla extract to milk before steaming. Pour the coffee into a mug, then pour the milk on top, stirring gently to combine.

signature

CAKE BATTER CAFÉ AU LAIT

- 4 ounces (½ cup) coffee
- ⅛ teaspoon cake batter extract
- 4 ounces (½ cup) steamed milk
- 2 tablespoons whipped cream
- ½ teaspoon rainbow sprinkles

Halving the recipe on page 42, brew 4 ounces of coffee. Following the recipe on page 33, add cake batter extract to milk before steaming. Pour the coffee into a mug, then pour the steamed milk on top, stirring gently to combine. Garnish with whipped cream and rainbow sprinkles.

CAFÉ AU LAIT (also called Café con Leche): Coffee with equal parts steamed milk.

1 part coffee
1 part steamed milk

Once you know how to brew a beautiful cup of coffee, the next task to master is preparing the milk (or whatever dairy-free alternative you're using), since many classic coffee recipes require steamed milk and/or frothed milk. This recipe, for example, takes a cup of black coffee to the next level by combining equal parts coffee and steamed milk into one decadent sip.

classic

CAFÉ AU LAIT

- 4 ounces (½ cup) coffee
- 4 ounces (½ cup) steamed milk

Halving the recipe on page 42, brew 4 ounces of coffee. Following the recipe on page 33, steam milk. Pour the coffee into a mug, then pour the milk on top, stirring gently to combine.

ESPRESSO:

A highly concentrated 1-ounce shot of coffee brewed under pressure using finely ground beans and a ratio of 2 parts water to 1 part grounds.

1 part finely ground coffee
2 parts filtered water

Espresso is “pulled” (the term for “brewing” a shot of espresso) under pressure using finely ground coffee beans and a low water to beans ratio, which results in espresso’s bold, concentrated flavor and signature crema.

classic
ESPRESSO

- ½ ounce (1 tablespoon) finely ground coffee beans
- 1 ounce (⅛ cup) filtered water

Experts say 1:2 is the best coffee grounds to water ratio for espresso. To pull a 1-ounce shot, fill an automatic espresso machine with water and tamp your coffee grounds twice, allowing them to rest briefly in between to form a nice puck. Load the puck, start your machine and wait until the espresso has finished brewing. For other brewing methods that can produce an espresso-like sip, see pages 16-27.

Did you know…? The proper name for a double shot (2 ounces) of espresso is “doppio” and for a triple shot (3 ounces), it’s “triplo.”

classic variation

RISTRETTO

- 1 ounce (2 tablespoons) finely ground coffee beans
- 1 ounce (⅛ cup) filtered water

A ristretto is an even more concentrated shot of espresso with a longer pull time that's made using a 1:1 ratio of finely ground coffee beans to water, which makes the flavor intensity even bolder than normal. To pull a ristretto, follow the instructions on page 46, but increase the amount of grounds used and the pull time.

classic variation

LUNGO

- ⅓ ounce (2 teaspoons) finely ground coffee beans
- 1 ounce (⅛ cup) filtered water

A lungo is a slightly less concentrated version of espresso with a shorter pull time that's made using a 1:3 ratio of finely ground coffee beans to water, resulting in a less potent sip. To pull a lungo, follow the instructions on page 46, but reduce the amount of grounds used and the pull time.

signature

MOJITO AMERICANO

- 2 fresh mint sprigs
- 2 (1-ounce) shots espresso
- ½ teaspoon fresh lime juice
- 1 tablespoon simple syrup
- 2 ounces (¼ cup) filtered water

Muddle the mint in a large mug. Following the recipe on page 46, pull two shots of espresso. Pour the espresso, lime juice, simple syrup and water into the mug, stirring gently to combine.

crowd-pleaser

HONEY ICED AMERICANO

- 2 (1-ounce) shots espresso
- 2 teaspoons honey
- 2 ounces (¼ cup) cold filtered water
- ice cubes

Following the recipe on page 46, pull two shots of espresso and stir in the honey while still hot. Then, chill the espresso shots in the refrigerator for 30 minutes. Pour the espresso into a glass. Next, pour in the cold water, stirring briefly to mix, and finish with ice.

classic

AMERICANO

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) filtered water

Following the recipe on page 46, pull two shots of espresso. Pour the espresso into a mug, then add the filtered hot water (or cold water, if making an iced americano), stirring gently to combine.

AMERICANO:
A double shot of espresso with an equal amount of water.

1 part espresso
1 part filtered water

An americano might resemble a cup of black coffee, but don't get confused—they're entirely different entities. With two shots of espresso as its base and the rest of the volume filled with water, it contains close to the same amount of caffeine as an 8-ounce cup of black coffee (124 mg of caffeine in a doppio vs. 126 mg of caffeine in a cup of coffee), but loads more of that roasted flavor.

classic
CAPPUCCINO

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed milk
- 2 ounces (¼ cup) frothed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso into a mug, then pour the steamed milk on top and finish by topping with frothed milk.

CAPPUCCINO:
Equal parts espresso, steamed milk and frothed milk.

1 part espresso
1 part steamed milk
1 part frothed milk

Foamy and decadent, this espresso-based staple is made with equal parts espresso, steamed milk and frothed milk—often garnished with a sprinkle of ground cinnamon or other spices. But don't confuse it with a latte, which also has espresso and steamed milk but much less frothed milk.

crowd-pleaser

GINGERBREAD CAPPUCCINO

- 2 (1-ounce) shots espresso
- ⅛ teaspoon vanilla extract
- 2 ounces (¼ cup) steamed milk
- 2 ounces (¼ cup) frothed milk
- 1 tablespoon simple syrup
- sprinkle of ground cinnamon, ginger and nutmeg, plus more for garnish

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, add vanilla extract to milk before steaming and frothing. Pour the espresso into a mug, then add the simple syrup and sprinkle of ground cinnamon, ginger and nutmeg, stirring gently to combine. Next, pour in the steamed milk and finish by topping with frothed milk. Garnish with more spices.

signature

CARAMEL TOFFEE CAPPUCCINO

- 2 (1-ounce) shots espresso
- 1 tablespoon toffee-flavored syrup
- 2 ounces (¼ cup) steamed milk
- 2 ounces (¼ cup) frothed milk
- drizzle of caramel topping

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, add toffee-flavored syrup to milk before steaming and frothing. Pour the espresso into a mug, then pour the steamed milk on top and finish by topping with frothed milk. Garnish with caramel topping.

signature

PISTACHIO LATTE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk
- 1 ounce (⅛ cup) frothed milk
- 1 tablespoon pistachio-flavored syrup
- sprinkle of finely chopped pistachios

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso and pistachio-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed milk on top and finish by topping with frothed milk. Garnish with chopped pistachios.

crowd-pleaser

PUMPKIN SPICE LATTE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk
- 1 ounce (⅛ cup) frothed milk
- 1 tablespoon pumpkin spice-flavored syrup
- dash of pumpkin pie spice

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso and pumpkin spice-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed milk on top and finish by topping with frothed milk. Garnish with a dash of pumpkin pie spice.

classic LATTE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk
- 1 ounce (⅛ cup) frothed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso into a mug, then pour the steamed milk on top and finish by topping with frothed milk.

LATTE:
A double shot of espresso with two times the amount of steamed milk and a thin layer of frothed milk.

1 part espresso
2 parts steamed milk
½ part frothed milk

Similar to a cappuccino—which contains equal parts espresso, steamed milk and milk foam—a latte has all of the same components, just more milk and far less foam.

FLAT WHITE:
A double shot of espresso and steamed milk without foam.

1 part espresso
2 parts steamed milk

Developed in Australia, this no-foam take on a latte means business. With espresso and steamed milk sans foam, it’s clear where the “flat” part of its name comes from. Any small bubbles you see on top are from the crema—the thick foam that appears on top of a freshly extracted shot of espresso.

classic
FLAT WHITE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam milk. Pour the espresso into a mug, then pour the steamed milk on top.

signature

WHITE CHOCOLATE RASPBERRY FLAT WHITE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk
- 1 tablespoon white chocolate syrup, plus more for garnish
- 1 teaspoon raspberry-flavored syrup

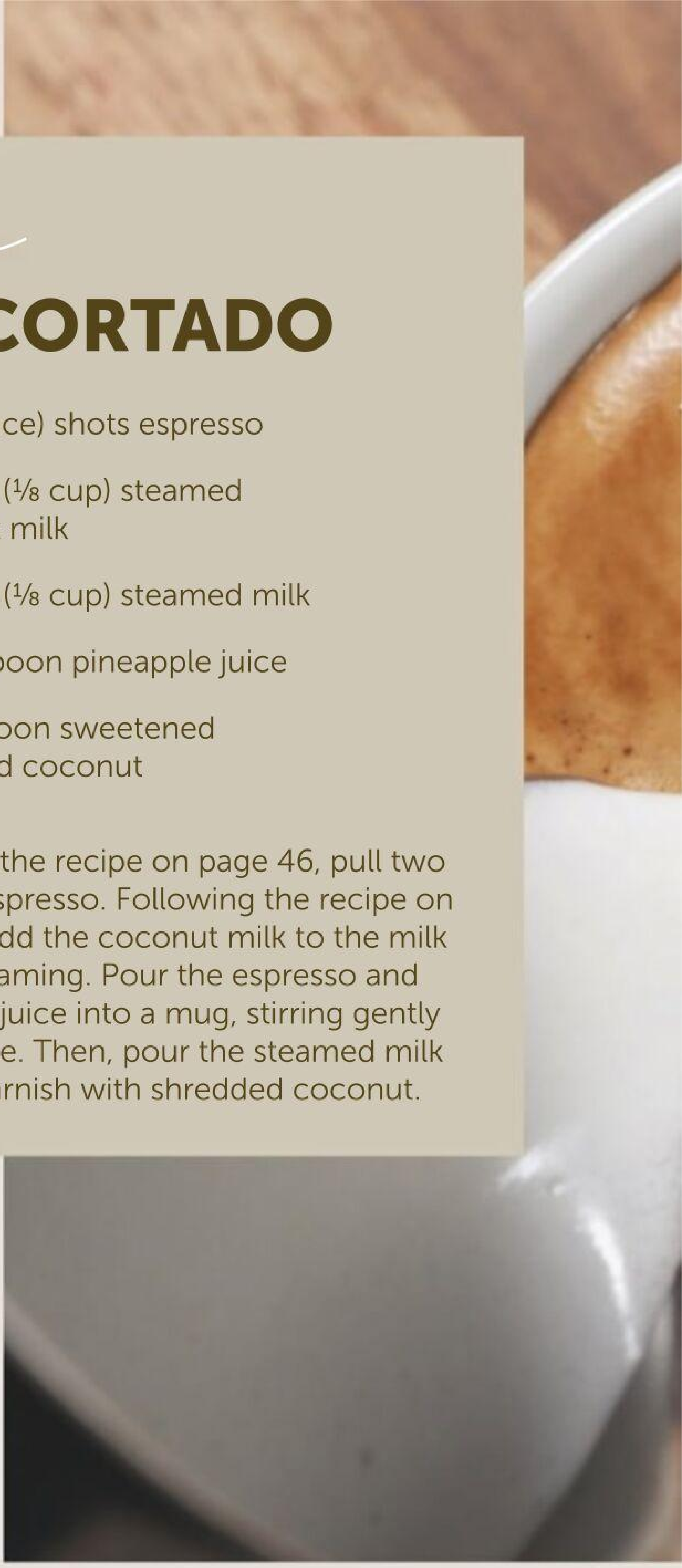
Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso, white chocolate syrup and raspberry-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed milk on top. Garnish with more white chocolate syrup.

crowd-pleaser

CINNAMON DOLCE FLAT WHITE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) steamed milk
- 1 tablespoon vanilla-flavored syrup
- sprinkle of ground cinnamon, plus more for garnish

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso, vanilla-flavored syrup and dash of ground cinnamon into a mug, stirring gently to combine. Then, pour the steamed milk on top. Garnish with more ground cinnamon.



signature

TROPICAL COCONUT CORTADO

- 2 (1-ounce) shots espresso
- 1 ounce (⅛ cup) steamed coconut milk
- 1 ounce (⅛ cup) steamed milk
- 1 tablespoon pineapple juice
- ½ teaspoon sweetened shredded coconut

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, add the coconut milk to the milk before steaming. Pour the espresso and pineapple juice into a mug, stirring gently to combine. Then, pour the steamed milk on top. Garnish with shredded coconut.

crowd-pleaser

HAZELNUT CORTADO

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed milk
- 1 tablespoon hazelnut-flavored syrup

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam milk. Pour the espresso and hazelnut-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed milk on top.

CORTADO:
A double shot of espresso with an equal amount of steamed milk.

1 part espresso
1 part steamed milk

With equal amounts of espresso (2 ounces) and steamed milk (2 ounces), this sip is stronger than a cappuccino, latte or flat white—which all contain a higher milk to espresso ratio—but not as strong as a macchiato, which contains ¼ part milk to 1 part espresso.

classic
CORTADO

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam milk. Pour the espresso into a mug, then pour the steamed milk on top.

classic
BREVE

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed half-and-half

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam half-and-half. Pour the espresso into a mug, then pour the steamed half-and-half on top.

BREVE:
A double shot of espresso with an equal amount of steamed half-and-half.

1 part espresso

1 part steamed half-and-half

For those who enjoy a creamier sip, consider a breve. Just like the cortado, there is a 1:1 espresso to dairy ratio; however, where the cortado uses steamed milk, the breve uses steamed half-and-half for a richer, more decadent feel.

signature

BLUEBERRIES & CREAM BREVE

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed half-and-half
- 1 tablespoon blueberry-flavored syrup

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam half-and-half. Pour the espresso and blueberry-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed half-and-half on top.

crowd-pleaser

LAVENDER BREVE

- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) steamed half-and-half
- 1 tablespoon lavender-flavored syrup
- sprinkle of dried lavender buds for garnish

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam half-and-half. Pour the espresso and lavender-flavored syrup into a mug, stirring gently to combine. Then, pour the steamed half-and-half on top. Garnish with dried lavender buds.

crowd-pleaser

CARAMEL MACCHIATO

- 2 (1-ounce) shots espresso
- ½ ounce (1 tablespoon) frothed milk
- 1 tablespoon caramel-flavored syrup
- ½ teaspoon caramel topping

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the espresso and caramel-flavored syrup into a mug, stirring gently to combine. Then, top with a dollop of frothed milk. Garnish with caramel topping.

signature

TOASTED MARSHMALLOW MACCHIATO

- 2 (1-ounce) shots espresso
- 1 tablespoon marshmallow fluff
- butane torch

Following the recipe on page 46, pull two shots of espresso. Pour the espresso into an oven-safe mug, then top with a dollop of marshmallow fluff. Using a butane torch, lightly toast the marshmallow fluff. Allow to cool before serving—the butane torch will make the mug especially hot.

classic
MACCHIATO

- 2 (1-ounce) shots espresso
- ½ ounce (1 tablespoon) frothed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the espresso into a mug, then top with a dollop of frothed milk.

MACCHIATO:
A double shot of espresso topped with a dollop of frothed milk.

1 part espresso
¼ part frothed milk

When compared to cappuccinos, lattes, flat whites and cortados, macchiatos have the least amount of milk, which sets their bold flavor apart.

VIETNAMESE COFFEE:
Coffee brewed using a phin and Vietnamese beans with a layer of sweetened condensed milk at the bottom of the glass.

⅔ part sweetened condensed milk

1 part Vietnamese ground coffee

4 parts hot filtered water

A layer of sweetened condensed milk at the bottom of the mug is the secret to this creamy, sweet sip. To be considered true Vietnamese coffee, it must be made using a phin—a specialized, pour-over brewing device with a metal filter—and Vietnamese beans, but you can substitute plain black coffee in a pinch.

classic
VIETNAMESE COFFEE

- 2 tablespoons sweetened condensed milk
- 1½ ounces (3 tablespoons) Vietnamese ground coffee
- 6 ounces (¾ cup) filtered water

Pour sweetened condensed milk into the bottom of a mug. Then, add ground coffee to the phin and place the phin atop your mug. Pour hot water (ideally 200°F) over the grounds and allow the coffee to slowly drip into the mug for 5-10 minutes. Remove the phin before enjoying.

signature

VIETNAMESE EGG COFFEE

- 2 tablespoons sweetened condensed milk
- 1 egg yolk
- 1½ ounces (3 tablespoons) Vietnamese ground coffee
- 6 ounces (¾ cup) filtered water

Combine the sweetened condensed milk and egg yolk in a bowl and beat on high until fluffy, about 5 minutes; set aside. Add ground coffee to a phin and place the phin atop a mug. Pour hot water (ideally 200°F) over the grounds and allow the coffee to slowly drip into the mug for 5-10 minutes. Remove the phin before enjoying.

crowd-pleaser

ICED VIETNAMESE COFFEE

- 2 tablespoons condensed milk
- 1½ ounces (3 tablespoons) Vietnamese ground coffee
- 6 ounces (¾ cup) filtered water
- ice cubes

Pour sweetened condensed milk into the bottom of a heat-safe glass. Then, add ground coffee to the phin and place the phin atop your glass. Pour hot water (ideally 200°F) over the grounds and allow the coffee to slowly drip into the glass for 5-10 minutes. Remove the phin before finishing with ice.

crowd-pleaser

SUGARED ALMOND RAF COFFEE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) half-and-half
- 1 tablespoon vanilla sugar
- ⅛ teaspoon almond extract

Following the recipe on page 46, pull two shots of espresso. Pour the espresso, half-and-half, vanilla sugar and almond extract into a stainless steel milk pitcher and froth. Then, pour into a mug to enjoy.

signature

SWEET CHERRY RAF COFFEE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) half-and-half
- 1 tablespoon vanilla sugar
- 1 teaspoon cherry-flavored syrup

Following the recipe on page 46, pull two shots of espresso. Pour the espresso, half-and-half, vanilla sugar and cherry-flavored syrup into a stainless steel milk pitcher and froth. Then, pour into a mug to enjoy.

classic

RAF COFFEE

- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) half-and-half
- 1 tablespoon vanilla sugar

Following the recipe on page 46, pull two shots of espresso. Pour the espresso, half-and-half and vanilla sugar into a stainless steel milk pitcher and froth. Then, pour into a mug to enjoy.

RAF COFFEE:
A double shot of espresso, half-and-half and vanilla sugar all blended together for a frothy, vanilla brew.

1 part espresso
2 parts half-and-half
¼ parts vanilla sugar

This frothed Russian coffee drink is known for its creamy decadence and signature vanilla taste, thanks to the addition of half-and-half and vanilla sugar. They're combined with espresso and frothed all together. If you don't have vanilla sugar on hand, you can substitute 2 tablespoons of vanilla-flavored syrup.

classic

ESPRESSO ROMANO

- 2 fresh lemon slices (or 1 teaspoon lemon juice)
- 1 (1-ounce) shot espresso

Rub the rind of one lemon slice around the rim of your mug, then squeeze its juice into the mug and discard the rind. Set the remaining lemon slice aside. Following the recipe on page 46, pull one shot of espresso into the lemon juice-filled mug, stirring gently to combine. Garnish with remaining lemon slice.

ESPRESSO ROMANO:
A single shot of espresso plus a refreshing splash of lemon juice.

1 part espresso
⅙ parts lemon

Adding a twist of lemon to your shot of espresso will give it a delightful zing that's the hallmark of an espresso romano.

crowd-pleaser

GINGER ESPRESSO ROMANO

- 1 (1-ounce) shot espresso
- 2 fresh lemon slices
- 2 chunks crystallized ginger

Rub the rind of one lemon slice around the rim of your mug, then squeeze its juice into the mug and discard the rind. Set the remaining lemon slice aside. Add the chunks of crystallized ginger to your mug. Following the recipe on page 46, pull one shot of espresso. Pour the espresso into the lemon juice- and ginger-filled mug, stirring gently to combine. Garnish with remaining lemon slice.

signature

ROSEMARY ESPRESSO ROMANO

- 1 (1-ounce) shot espresso
- 2 fresh lemon slices
- 1 tablespoon rosemary-flavored syrup
- 1 fresh rosemary sprig

Rub the rind of one lemon slice around the rim of your mug, then squeeze its juice into the mug and discard the rind. Set the remaining lemon slice aside. Following the recipe on page 46, pull one shot of espresso. Pour the espresso and rosemary-flavored syrup into the lemon juice-filled mug, stirring gently to combine. Garnish with remaining lemon slice and sprig of fresh rosemary.

crowd-pleaser

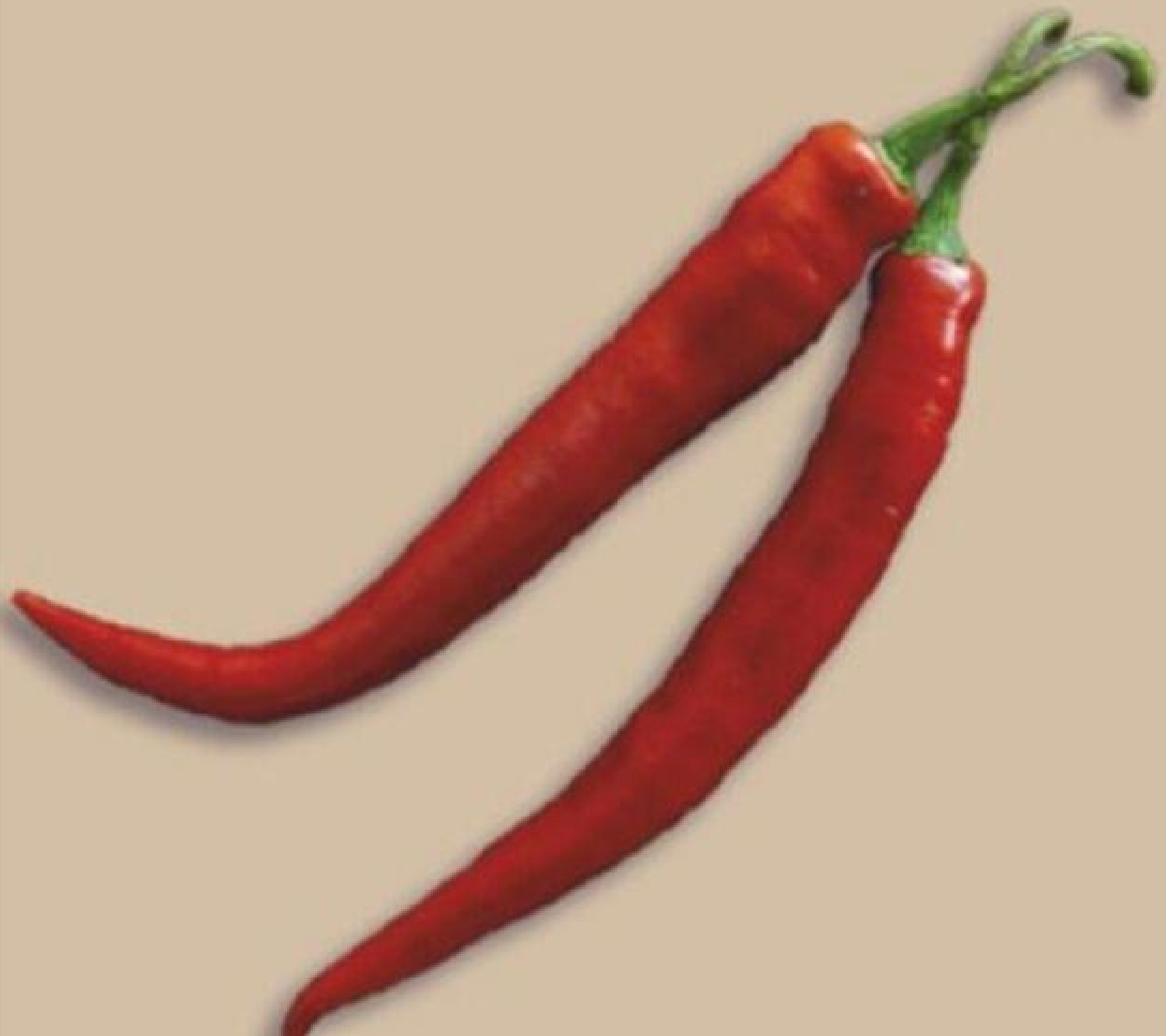
DOUBLE CHOCOLATE ICED MOCHA

- 2 (1-ounce) shots espresso
- 1 tablespoon cocoa powder
- 4 ounces (½ cup) chocolate milk
- cold brew ice cubes

Following the recipe on page 46, pull two shots of espresso and chill for 30 minutes in the refrigerator. Pour the espresso and cocoa powder into a glass, stirring gently to combine. Then, pour the chocolate milk on top. Finish by adding cold brew ice cubes for an extra kick of caffeine.

signature

MEXICAN HOT CHOCOLATE MOCHA



- 2 (1-ounce) shots espresso
- 1 tablespoon cocoa powder
- ⅛ teaspoon chili powder
- ⅛ teaspoon vanilla extract
- 4 ounces (½ cup) steamed milk
- sprinkle of ground cinnamon

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso, cocoa powder, chili powder and vanilla extract into a mug, stirring gently to combine. Then, pour the steamed milk on top. Garnish with ground cinnamon.

MOCHA: A double shot of espresso mixed with cocoa powder and topped with steamed milk.

1 part espresso

¼ part cocoa powder

2 parts steamed milk

It has similar proportions to a latte—which is ⅓ espresso and ⅔ steamed milk—but a mocha has the delightful addition of cocoa powder, which makes it a fan favorite.

classic MOCHA

- 2 (1-ounce) shots espresso
- 1 tablespoon cocoa powder
- 4 ounces (½ cup) steamed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, steam and froth the milk. Pour the espresso and cocoa powder into a mug, stirring gently to combine. Then, pour the steamed milk on top.

MAROCCHINO: A double shot of espresso with distinct layers of cocoa powder and frothed milk on top, and dusted with more cocoa powder.

1 part espresso

⅙ parts cocoa powder

2 parts frothed milk

A marocchino is typically served in a glass mug to show off its three distinct layers, which should be mixed before drinking.

classic
MAROCCHINO

- 2 (1-ounce) shots espresso
- 2 teaspoons cocoa powder, plus more for garnish
- 4 ounces (½ cup) frothed milk

Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the espresso into a mug, then top with cocoa powder—but don't stir! You want the layers to remain visible. Next, layer on the frothed milk. Garnish with more cocoa powder. Stir before drinking.

signature

WHITE CHOCOLATE & ORANGE BLOSSOM MAROCCHINO

- 2 teaspoons white chocolate topping
- 2 (1-ounce) shots espresso
- 2-3 drops orange blossom water
- 4 ounces (½ cup) frothed milk
- sprinkle of cocoa powder

Pour a layer of white chocolate topping into the bottom of a mug. Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the espresso and orange blossom water into the white chocolate topping-filled mug. Next, layer on the frothed milk. Garnish with cocoa powder. Stir before drinking.

crowd-pleaser

HAZELNUT MAROCCHINO

- 2 teaspoons chocolate hazelnut spread
- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) frothed milk
- sprinkle of cocoa powder

Spoon a layer of chocolate hazelnut spread into the bottom of a mug. Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the espresso into the hazelnut spread-filled mug. Next, layer on the frothed milk. Garnish with cocoa powder. Stir before drinking.

crowd-pleaser

FROZEN BICERIN

- 2 ounces (¼ cup) chocolate milk
- 2 (1-ounce) shots espresso
- ice cubes
- 2 ounces (¼ cup) whipped cream
- sprinkle of cocoa powder

With the substitution of chocolate milk for melted chocolate and whipped cream for frothed milk, this take on a bicerin somewhat resembles a layered frappé cappuccino. Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine chocolate milk and ice and blend until smooth; pour into a glass. In a blender, combine espresso and ice and blend until smooth. Pour the blended, frozen espresso into the glass on top of the frozen chocolate milk. Top with whipped cream and garnish with cocoa powder. Stir before drinking.

signature

PEANUT BUTTER BICERIN

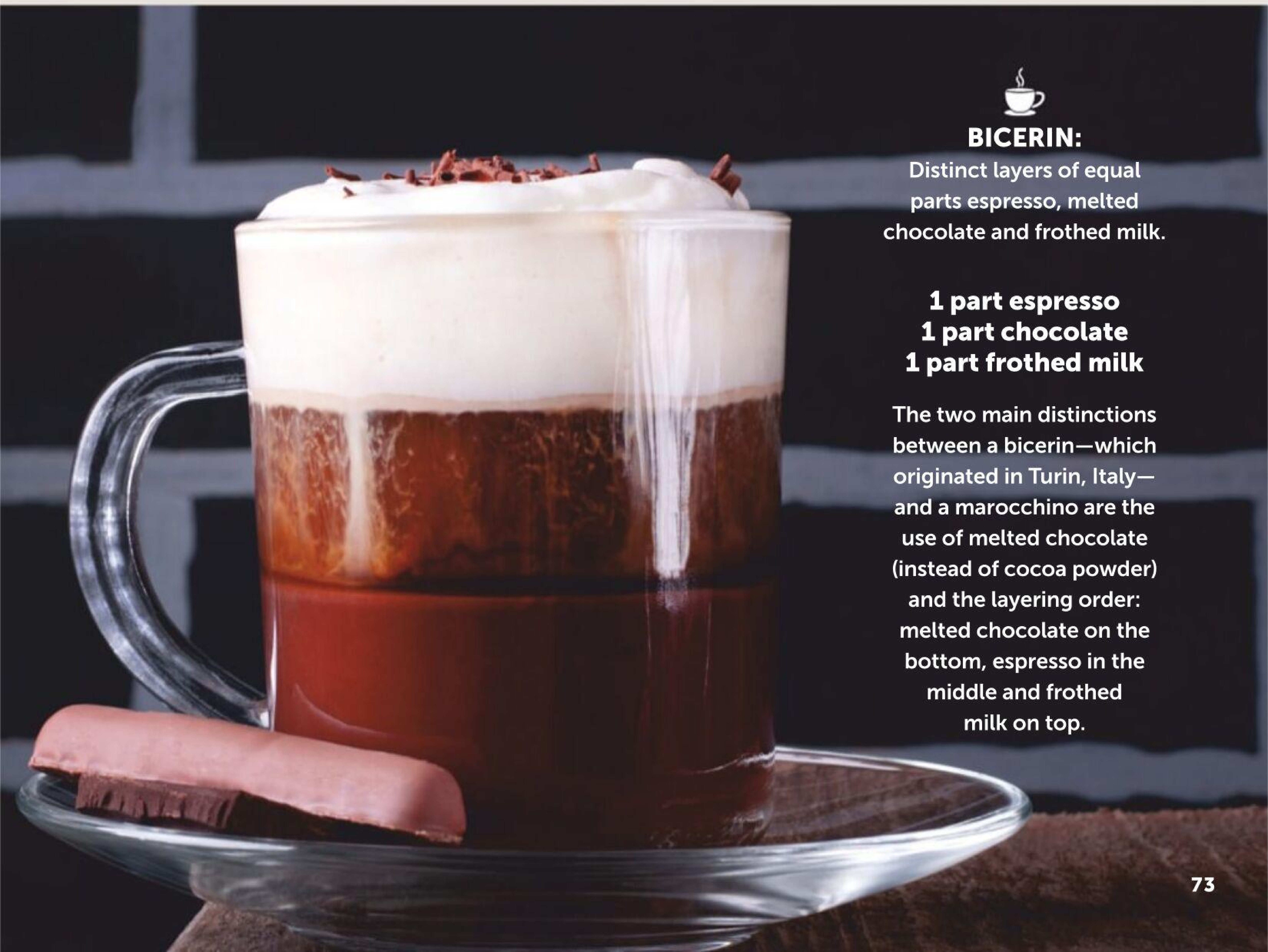
- 2 ounces (¼ cup) dark chocolate chips
- 1 tablespoon creamy peanut butter
- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) frothed milk

Melt chocolate chips in a heat-safe bowl in the microwave for 10-second intervals, stirring each time until completely melted. Stir in the peanut butter until fully mixed. Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the melted peanut butter-chocolate mixture into a mug. Then, pour the espresso on top over the back of a spoon and top with frothed milk. Stir before drinking.

classic
BICERIN

- 2 ounces (¼ cup) dark chocolate chips
- 2 (1-ounce) shots espresso
- 2 ounces (¼ cup) frothed milk

Melt chocolate chips in a heat-safe bowl in the microwave for 10-second intervals, stirring each time until completely melted. Following the recipe on page 46, pull two shots of espresso. Following the recipe on page 33, froth the milk. Pour the melted chocolate into a mug. Then, pour the espresso on top over the back of a spoon—this helps keep the bicerin's signature layers intact—and top with frothed milk. Stir before drinking.



BICERIN:
Distinct layers of equal parts espresso, melted chocolate and frothed milk.

1 part espresso
1 part chocolate
1 part frothed milk

The two main distinctions between a bicerin—which originated in Turin, Italy—and a marocchino are the use of melted chocolate (instead of cocoa powder) and the layering order: melted chocolate on the bottom, espresso in the middle and frothed milk on top.

classic CON PANNA

- 1 (1-ounce) shot espresso
- 2 tablespoons whipped cream

Following the recipe on page 46, pull one shot of espresso, then top with whipped cream.

CON PANNA:
A shot of espresso topped with whipped cream.

1 part espresso

1 part whipped cream

A simple yet delicious sip: a shot of freshly brewed espresso topped with a delightful dollop of whipped cream.

crowd-pleaser

CINNAMON SUGAR CON PANNA

- 1 (1-ounce) shot espresso
- 1 tablespoon cinnamon-flavored syrup
- 2 tablespoons whipped cream
- sprinkle of ground cinnamon

Following the recipe on page 46, pull one shot of espresso. Add the cinnamon-flavored syrup, stirring gently to combine. Then, top with whipped cream. Garnish with a dash of ground cinnamon.

signature

CANDY CANE CON PANNA

- 1 (1-ounce) shot espresso
- 1 tablespoon mint-flavored syrup
- 2 tablespoons whipped cream
- 1 mini candy cane

Following the recipe on page 46, pull one shot of espresso. Add the mint-flavored syrup, stirring gently to combine. Then, top with whipped cream. Garnish with a mini candy cane.

signature

AMARETTO ICED ESPRESSO

- 2 (1-ounce) shots espresso
- ice cubes
- 1 tablespoon amaretto-flavored syrup

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour the chilled espresso and amaretto-flavored syrup on top. Stir gently to combine before drinking.

crowd-pleaser

CREAMY CARAMEL ICED ESPRESSO

- 2 (1-ounce) shots espresso
- ice cubes
- 1 tablespoon caramel-flavored syrup
- 1 ounce (2 tablespoons) half-and-half

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour the chilled espresso, caramel-flavored syrup and half-and-half on top. Stir gently to combine before drinking.

ICED ESPRESSO:
A double or triple shot of espresso served over ice.

1 part espresso
2 parts ice cubes

When you need a cool sip with lots of espresso flavor, an iced espresso is the way to go. It's as simple as it sounds: a double or triple shot of espresso poured over a cup of ice—with added mix-ins, like milk and sugar, if desired.

classic
ICED ESPRESSO

- 2 (1-ounce) shots espresso
- ice cubes

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour the chilled espresso on top.

ESPRESSO TONIC: A glass of tonic water with a shot of espresso poured on top.

1 part espresso
8 parts tonic water
4 parts ice cubes

If you've never tried this bubbly brew, now's your chance. As unique as it sounds, you'll be surprised a just how fizzy and refreshing this combo can be!

classic
ESPRESSO TONIC

- 1 (1-ounce) shot espresso
- ice cubes
- 8 ounces (1 cup) tonic water

Following the recipe on page 46, pull one shot of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour in the tonic water, then top with espresso. Stir gently to combine before drinking.

crowd-pleaser

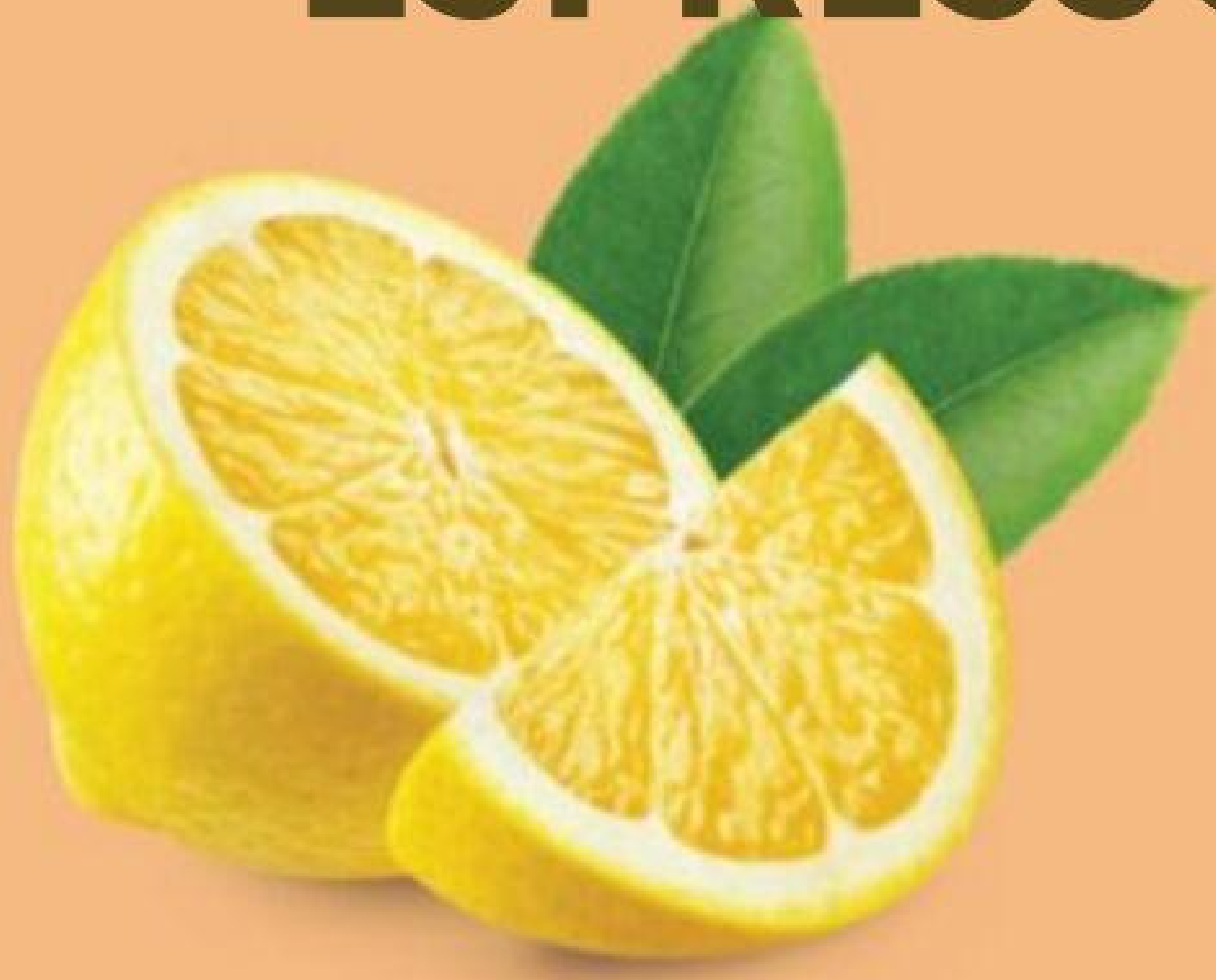
GRAPEFRUIT ESPRESSO TONIC

- 1 (1-ounce) shot espresso
- ice cubes
- 8 ounces (1 cup) tonic water
- 1 grapefruit wedge

Following the recipe on page 46, pull one shot of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour in the tonic water, then top with espresso. Garnish with a grapefruit wedge. Squeeze the grapefruit wedge's juice into the drink and stir gently to combine before drinking.

signature

LEMON SAGE ESPRESSO TONIC



- 1 (1-ounce) shot espresso
- ice cubes
- 8 ounces (1 cup) tonic water
- 1 lemon wedge
- 1 sprig fresh sage

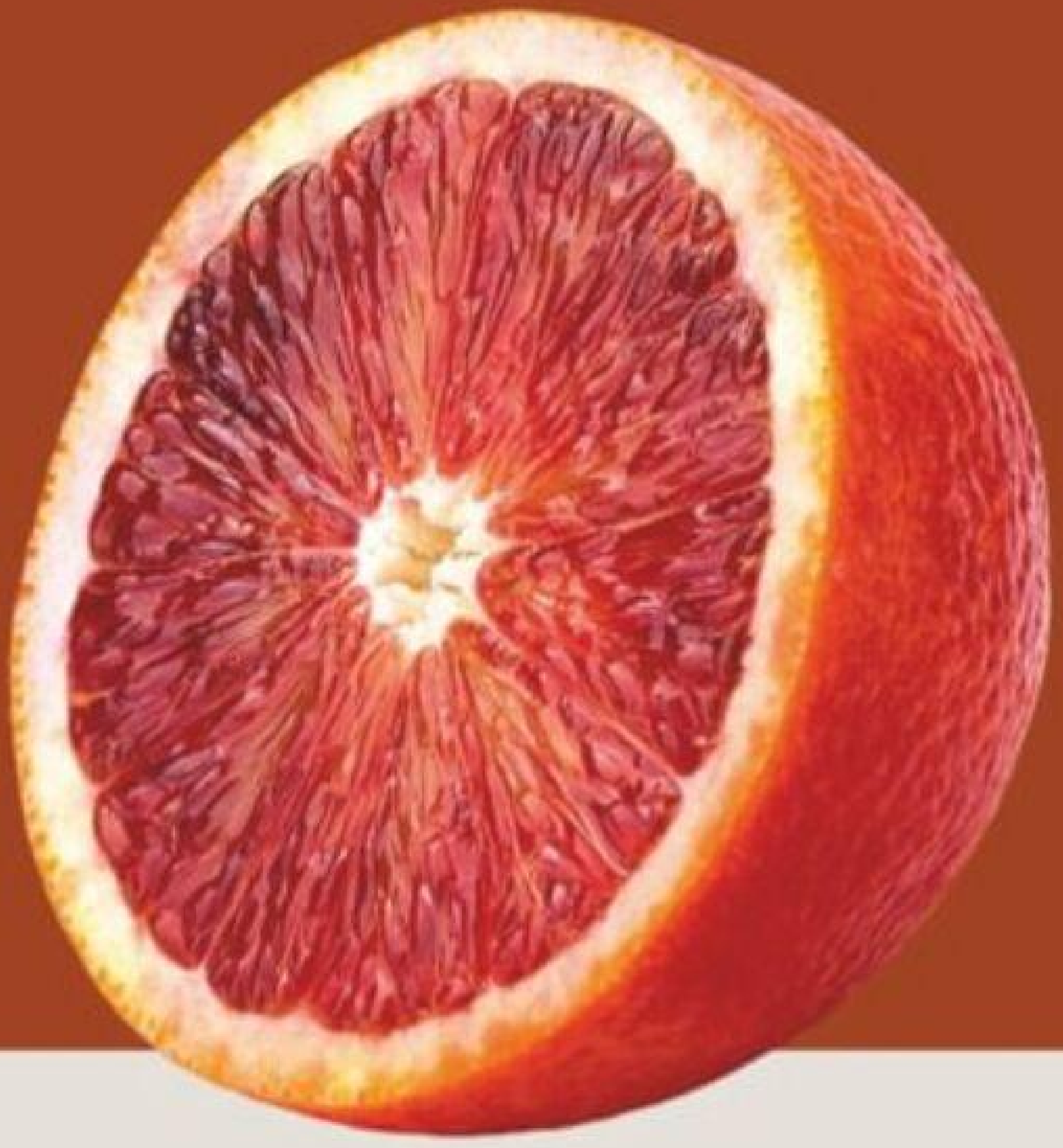
Following the recipe on page 46, pull one shot of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour in the tonic water, then top with espresso. Garnish with a lemon wedge and sprig of fresh sage. Squeeze the lemon wedge's juice into the drink and stir gently to combine before drinking.

signature

BLOOD ORANGE BUMBLE COFFEE

- 2 (1-ounce) shots espresso
- ice cubes
- 1 tablespoon caramel-flavored syrup
- 4 ounces (½ cup) blood orange juice

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour the caramel-flavored syrup on top. Next, fill the glass with blood orange juice, then top with espresso. Stir gently to combine before drinking.



crowd-pleaser

ORANGE SPICE BUMBLE COFFEE

- 2 (1-ounce) shots espresso
- ice cubes
- 1 tablespoon cinnamon-flavored syrup
- 4 ounces (½ cup) orange juice
- sprinkle of ground nutmeg, cardamom and cloves

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour the cinnamon-flavored syrup on top. Next, fill the glass with orange juice, then top with espresso. Garnish with ground nutmeg, cardamom and cloves. Stir gently to combine before drinking.

classic
BUMBLE COFFEE

- 2 (1-ounce) shots espresso
- ice cubes
- 1 tablespoon caramel-flavored syrup
- 4 ounces (½ cup) orange juice

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Fill a glass with ice and pour the caramel-flavored syrup on top. Next, fill the glass with orange juice, then top with espresso. Stir gently to combine before drinking.

BUMBLE COFFEE:
A glass of orange juice with a drizzle of caramel-flavored syrup and a shot of espresso poured on top.

1 part espresso

¼ part caramel-flavored syrup

2 parts orange juice

2 parts ice cubes

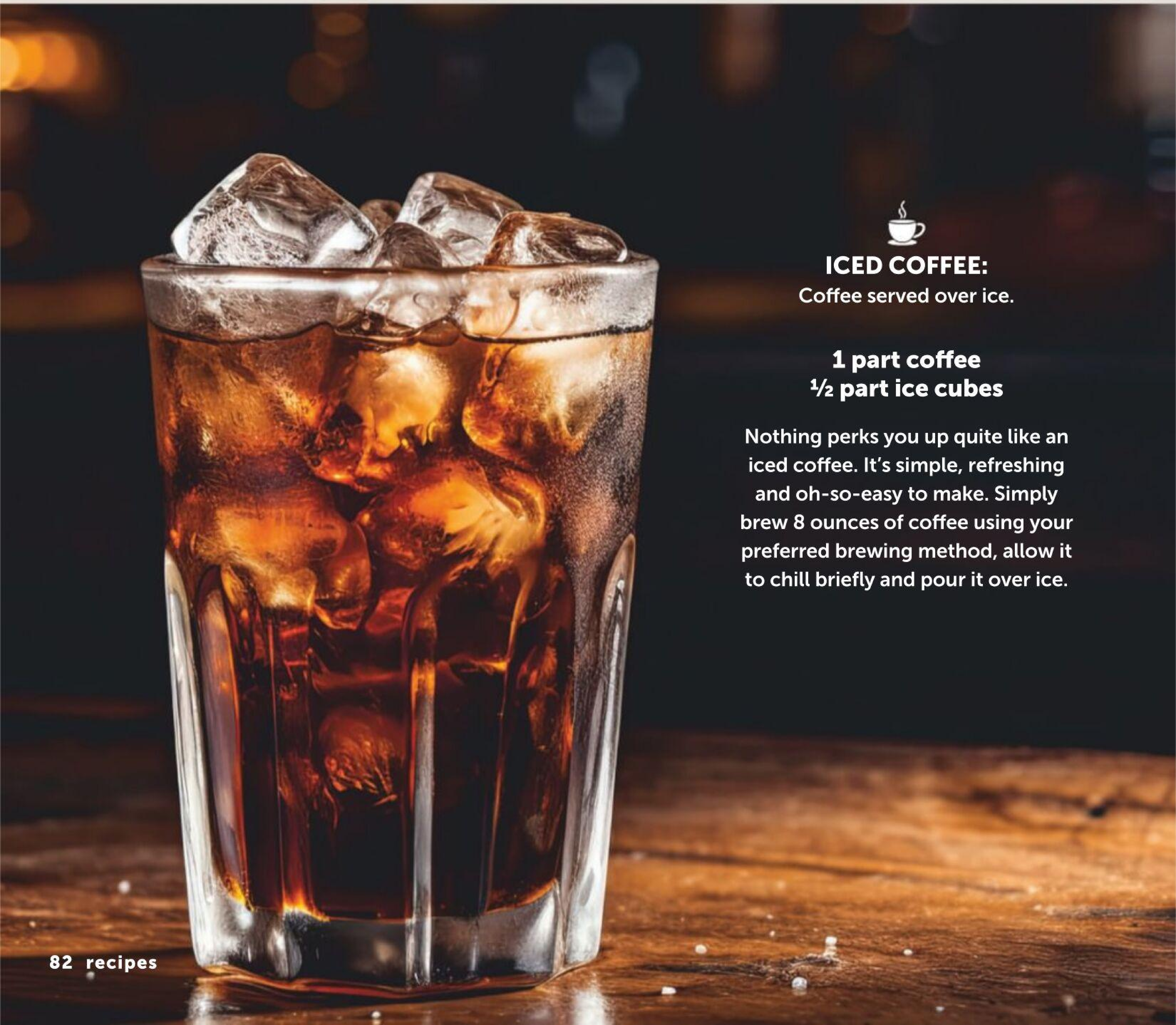
What do you get when you combine two iconic breakfast drinks into one? A bumble coffee—named after its distinctive layers that resemble a bumblebee.

classic

ICED COFFEE

- 8 ounces (1 cup) coffee
- ice cubes

Following the recipe on page 42, brew 8 ounces of coffee and chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour the chilled coffee on top.



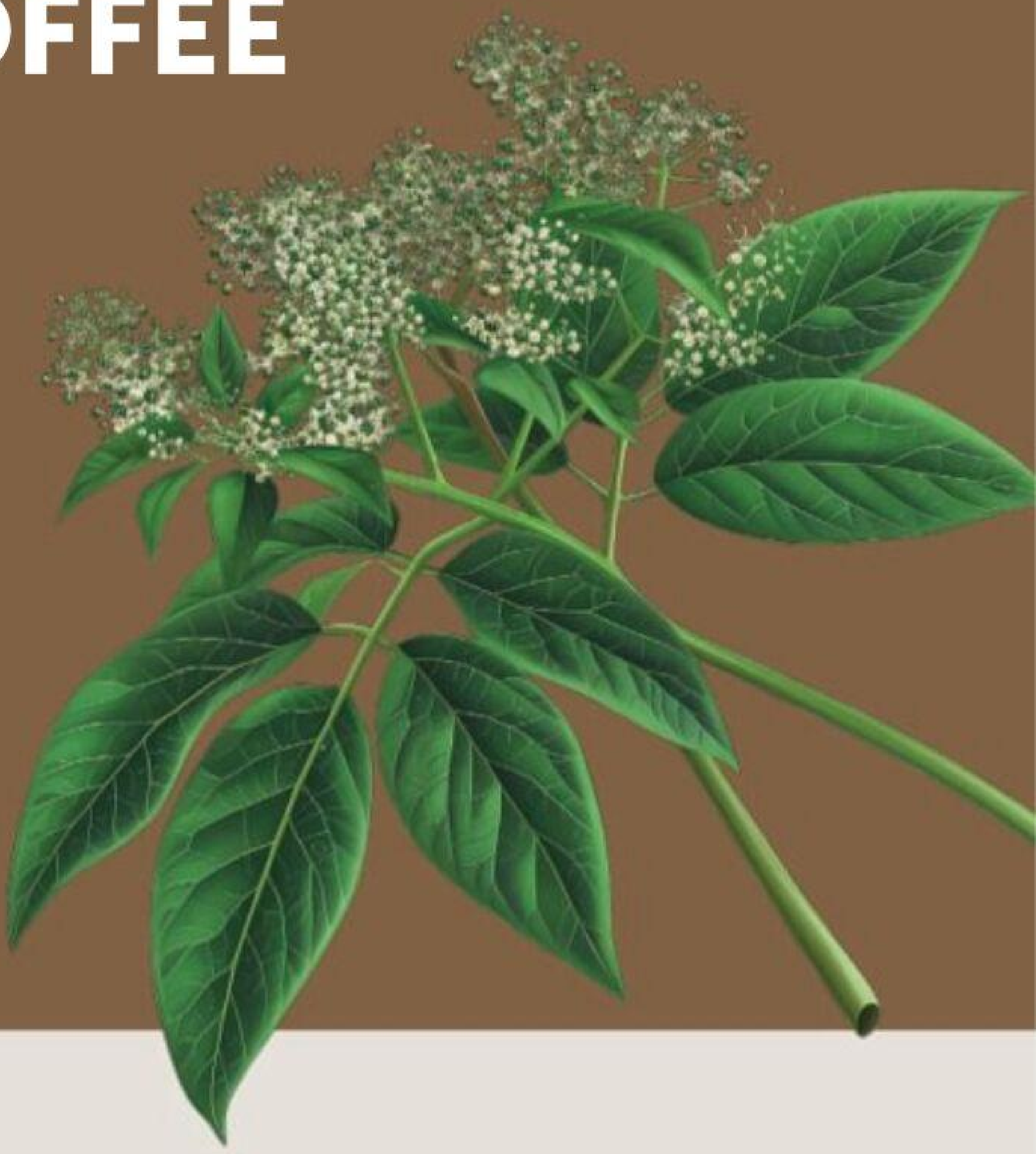
ICED COFFEE:
Coffee served over ice.

1 part coffee
½ part ice cubes

Nothing perks you up quite like an iced coffee. It's simple, refreshing and oh-so-easy to make. Simply brew 8 ounces of coffee using your preferred brewing method, allow it to chill briefly and pour it over ice.

signature

ELDERFLOWER ICED COFFEE



- 8 ounces (1 cup) coffee
- 1 tablespoon elderflower-flavored syrup
- ice cubes
- 1 lemon wedge

Following the recipe on page 42, brew 8 ounces of coffee, then mix in the elderflower-flavored syrup. Chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour the chilled coffee on top. Garnish with a lemon wedge.

crowd-pleaser

HORCHATA ICED COFFEE

- 8 ounces (1 cup) coffee
- 1 tablespoon cinnamon-flavored syrup
- ⅛ teaspoon vanilla extract
- ice cubes
- 4 ounces (½ cup) rice milk
- sprinkle of ground cinnamon

Following the recipe on page 42, brew 8 ounces of coffee, then mix in the cinnamon-flavored syrup and vanilla extract. Chill in the refrigerator for 30 minutes. Fill a glass with ice, then pour in the chilled coffee and rice milk. Stir gently to combine. Garnish with ground cinnamon.

crowd-pleaser

NITRO COLD BREW

- 8 ounces (1 cup) cold brew
- nitrogen whipped cream dispenser

Served without ice, this spin on traditional cold brew is surprisingly easy to make at home with the right tools. Following the recipe on page 27, brew 8 ounces of cold brew. Pour the cold brew into the nitrogen whipped cream dispenser, add the nitrogen cartridge and shake vigorously for 30 seconds. Then, dispense the nitro cold brew into a glass and allow it to foam and settle for 30 seconds before drinking.

signature

VANILLA COLD BREW WITH FROTHED MILK

- 8 ounces (1 cup) cold brew
- 1 tablespoon vanilla-flavored syrup
- ice cubes
- 2 ounces (¼ cup) frothed milk

Following the recipe on page 27, brew 8 ounces of cold brew. Following the recipe on page 33, froth the milk. Fill a glass with ice, then pour the cold brew and vanilla-flavored syrup on top, stirring gently to combine. Top with frothed milk.

classic COLD BREW

- 8 ounces (1 cup) cold brew
- ice cubes

Following the recipe on page 27, brew 8 ounces of cold brew. Fill a glass with ice, then pour the cold brew on top.

COLD BREW:

Coffee brewed by mixing coarse coffee grinds with cold water and allowing it to sit at room temperature for 12 hours.

1 part coffee

½ part ice cubes

Cold brew is known for its lower acidity and bold flavor, which come from its unique brewing process: combining coarsely ground beans with cold water and allowing it to brew overnight at room temperature, rather than using hot water like other traditional brewing methods.

classic
DALGONA COFFEE

- 2 tablespoons instant coffee
- 2 tablespoons sugar
- 2 tablespoons hot water
- ice cubes
- 8 ounces (1 cup) milk

Combine the instant coffee and sugar in a bowl, then pour in the hot water. Immediately start mixing the coffee-sugar-water mixture with an electric mixer for 1-2 minutes, or until whipped. Fill a glass with ice and pour in the milk, then top with the whipped coffee mixture.

DALGONA COFFEE:
A glass of iced milk topped with an airy, whipped mixture of instant coffee, sugar and water.

1 part instant coffee
1 part sugar
1 part hot water
8 parts milk
4 parts ice cubes

For a fluffy delicious treat, look no further than the dalgona coffee. The secret to this drink's frothiness: a chemical reaction that occurs when the instant coffee and sugar meet the water, which is enhanced by whipping.

crowd-pleaser

LAYERED LEMON DALGONA COFFEE

- 2 tablespoons instant coffee
- 2 tablespoons sugar
- 2 tablespoons hot water
- ice cubes
- 8 ounces (1 cup) milk
- 1 tablespoon lemon-flavored syrup

Combine the instant coffee and sugar in a bowl, then pour in the hot water. Immediately start mixing the coffee-sugar-water mixture with an electric mixer for 1-2 minutes, or until whipped. Fill a glass with ice and pour in the milk. Then, stir in the lemon-flavored syrup before topping with the whipped coffee mixture.

signature

CHOCOLATE CHERRY DALGONA COFFEE

- 2 tablespoons instant coffee
- 2 tablespoons sugar
- 2 tablespoons hot water
- ice cubes
- 8 ounces (1 cup) chocolate milk
- 1 tablespoon cherry-flavored syrup

Combine the instant coffee and sugar in a bowl, then pour in the hot water. Immediately start mixing the coffee-sugar-water mixture with an electric mixer for 1-2 minutes, or until whipped. Fill a glass with ice and pour in the chocolate milk. Then, stir in the cherry-flavored syrup before topping with the whipped coffee mixture.

classic
FRAPPÉ

- 4 (1-ounce) shots espresso
- 2 ounces (¼ cup) milk
- 3 tablespoons sugar
- ice cubes

Following the recipe on page 46, pull four shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine espresso, milk, sugar and ice cubes and blend until smooth. Pour into a glass.

FRAPPÉ:
A blended frozen drink made with espresso, milk, sugar and ice.

1 part espresso
½ part milk
⅜ parts sugar
1 part ice cubes

Originating in Greece—where it's a frothy blend of instant coffee, sugar and cold water served over ice—the frappé has spread all over the world and taken on various definitions depending on where you live. In the U.S., a frappe is a frozen blended drink made with espresso, milk, sugar and ice.

signature

COCONUT MANGO FRAPPÉ

- 4 (1-ounce) shots espresso
- 1 ounce (2 tablespoons) milk
- 1 ounce (2 tablespoons) coconut milk
- ¼ cup mango sorbet
- ice cubes

Following the recipe on page 46, pull four shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine espresso, milk, coconut milk, mango sorbet and ice and blend until smooth. Pour into a glass.

crowd-pleaser

DOUBLE CHOCOLATE FRAPPÉ

- 4 (1-ounce) shots espresso
- 2 ounces (¼ cup) chocolate milk
- 3 tablespoons chocolate syrup, plus more for garnish
- ice cubes
- 3 tablespoons whipped cream

Following the recipe on page 46, pull four shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine espresso, chocolate milk, chocolate syrup and ice and blend until smooth. Pour into a glass. Garnish with whipped cream and more chocolate syrup.

crowd-pleaser

CARAMEL FRAPPÉ CAPPUCCINO

- 2 ounces (¼ cup) coffee
- 2 (1-ounce) shots espresso
- 3 tablespoons caramel-flavored syrup, plus more for garnish
- ice cubes
- 3 tablespoons whipped cream
- sprinkle of shaved chocolate

Following the recipe on page 42, brew 2 ounces of coffee and chill in the refrigerator for 30 minutes. Following the recipe on page 47, pull two shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine coffee, milk, caramel-flavored syrup and ice and blend until smooth. Pour into a glass. Garnish with whipped cream, chocolate and more caramel-flavored syrup.

signature

RED VELVET FRAPPÉ CAPPUCCINO

- 2 ounces (¼ cup) coffee
- 2 (1-ounce) shots espresso
- ⅛ teaspoon red velvet extract
- 3 tablespoons sugar
- ice cubes
- 3 tablespoons whipped cream
- 1 tablespoon white chocolate syrup

Following the recipe on page 42, brew 2 ounces of coffee and chill in the refrigerator for 30 minutes. Following the recipe on page 47, pull two shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine coffee, milk, red velvet extract, sugar and ice and blend until smooth. Pour into a glass. Garnish with whipped cream and white chocolate syrup.

classic

FRAPPÉ CAPPUCCINO

- 2 ounces (¼ cup) coffee
- 2 (1-ounce) shots espresso
- 4 ounces (½ cup) milk
- 3 tablespoons sugar (or flavored syrup)
- ice cubes

Following the recipe on page 42, brew 2 ounces of coffee and chill in the refrigerator for 30 minutes. Following the recipe on page 47, pull two shots of espresso and chill in the refrigerator for 30 minutes. In a blender, combine coffee, milk, sugar and ice and blend until smooth. Pour into a glass.

FRAPPÉ CAPPUCCINO:
Just like Starbucks' trademarked frappuccino, this is a blend of coffee, milk, sugar and ice.

1 part coffee
1 part espresso
2 parts milk
¾ parts sugar
2 part ice cubes

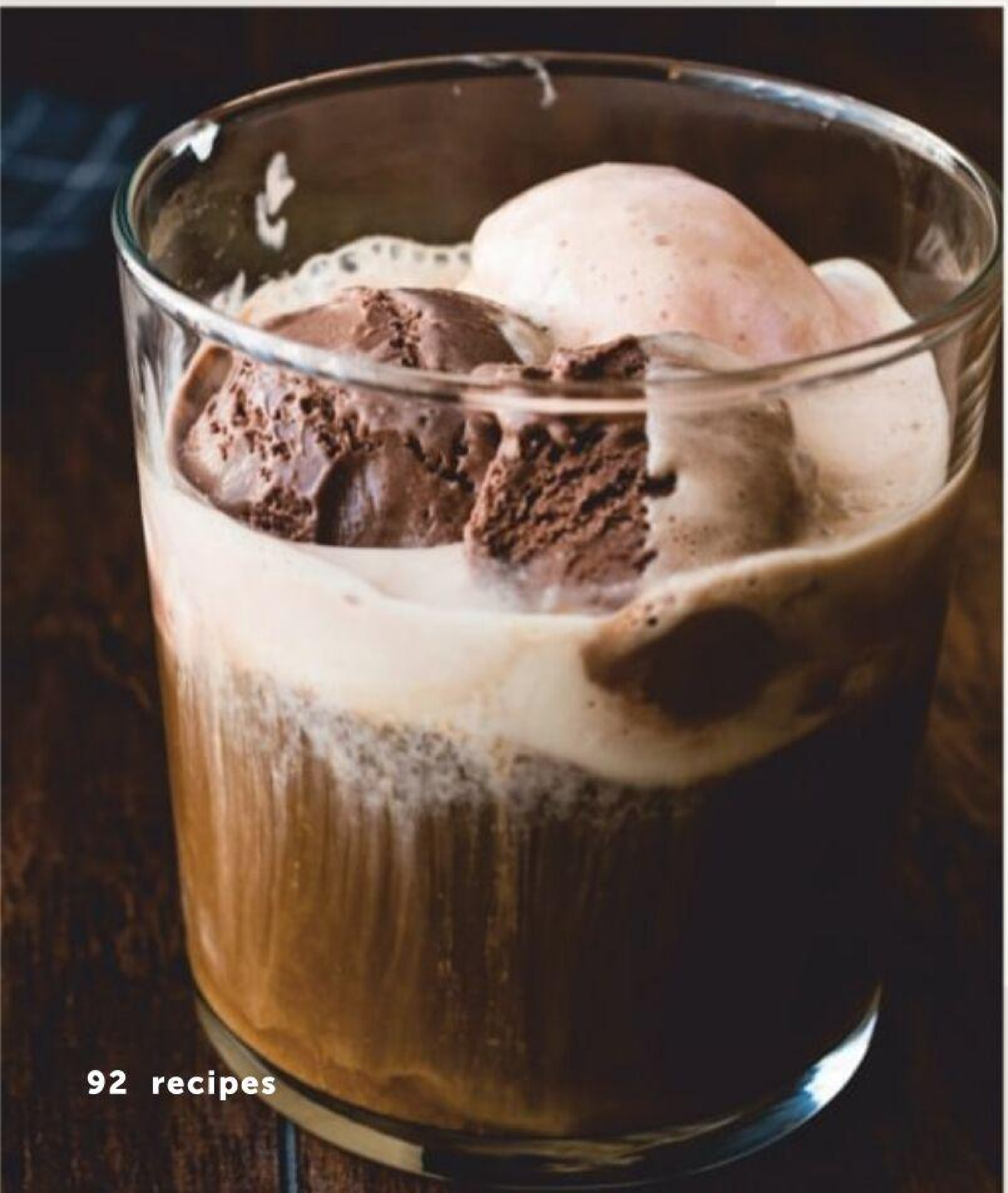
This delicious treat is best-known as a Starbucks creation, but you can make a copycat recipe at home by blending chilled coffee, milk, sugar or flavored syrup and ice in a blender until smooth.

signature

GINGER ORANGE GLACÉ

- 2 (1-ounce) shots espresso
- 2 chunks crystallized ginger
- ½ cup orange sherbet
- 1 tablespoon chocolate syrup
- 2 tablespoons whipped cream
- sprinkle of ground ginger

Following the recipe on page 46, pull two shots of espresso, drop a piece of crystallized ginger into each shot and chill in the refrigerator for 30 minutes. Remove the crystallized ginger from the espresso, then pour the espresso into a glass and top with sherbet. Then, drizzle on the chocolate syrup and top with whipped cream. Garnish with ground ginger.



crowd-pleaser

CHOCOLATE GLACÉ

- 2 (1-ounce) shots espresso
- ½ cup chocolate ice cream
- 1 tablespoon chocolate syrup
- 2 tablespoons whipped cream
- sprinkle of cocoa powder

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Pour the espresso into a glass and top with ice cream. Then, drizzle on the chocolate syrup and top with whipped cream. Garnish with cocoa powder.

classic
GLACÉ

- 2 (1-ounce) shots espresso
- ½ cup vanilla ice cream
- 1 tablespoon chocolate syrup
- 2 tablespoons whipped cream
- sprinkle of cocoa powder

Following the recipe on page 46, pull two shots of espresso and chill in the refrigerator for 30 minutes. Pour the espresso into a glass and top with ice cream. Then, drizzle on the chocolate syrup and top with whipped cream. Garnish with cocoa powder.

GLACÉ:
A double shot of espresso dressed up with a scoop of ice cream, chocolate syrup and whipped cream.

1 part espresso
2 parts ice cream
¼ parts chocolate syrup
½ part whipped cream

The sweetest treat awaits you after pulling and chilling a double shot of espresso! This simple recipe is full of mocha-y goodness that will leave you feeling satisfied.

classic
AFFOGATO

- 1 (1-ounce) shot espresso
- ½ cup vanilla ice cream

Following the recipe on page 46, pull one shot of espresso. Place a scoop of vanilla ice cream in a glass, then pour the (still hot!) espresso on top.

AFFOGATO:
A scoop of ice cream with a shot of espresso poured on top.

1 part espresso
4 parts ice cream

This espresso-topped dessert is simple yet delicious. The creamy sweetness of the melted ice cream is the perfect complement to the bold flavor of espresso.

crowd-pleaser

MOCHA AFFOGATO

- 1 (1-ounce) shot espresso
- 2 tablespoons cocoa powder
- ½ cup vanilla ice cream
- mini chocolate chips

Following the recipe on page 46, pull one shot of espresso, then stir in the cocoa powder. Place a scoop of vanilla ice cream in a glass, then pour the (still hot!) espresso on top. Garnish with mini chocolate chips.

signature

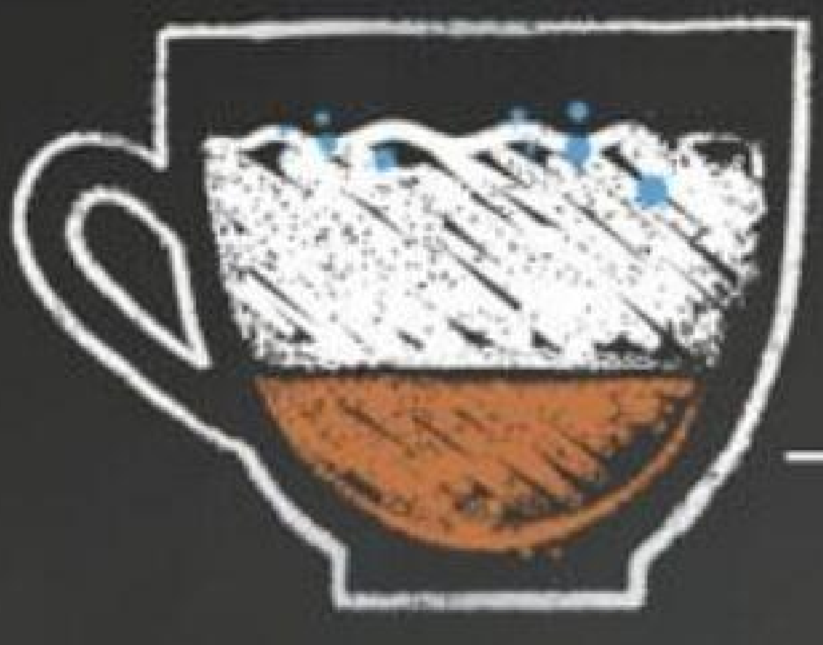
MINT CHOCOLATE CHIP AFFOGATO

- 1 (1-ounce shot) espresso
- ½ cup mint chocolate chip ice cream

Following the recipe on page 46, pull one shot of espresso. Place a scoop of mint chocolate chip ice cream in a glass, then pour the (still hot!) espresso on top.

CLASSIC RECIPES CHEAT SHEET

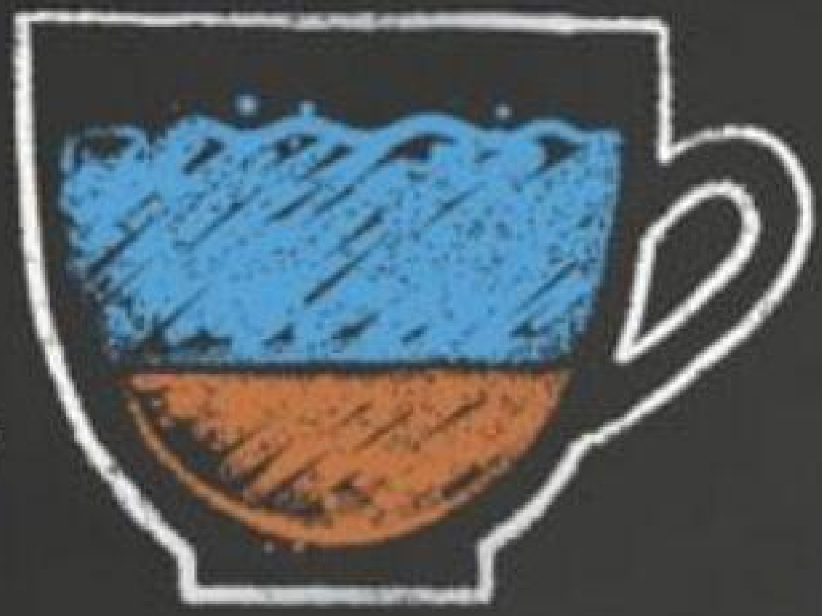
Learn the differences between each type of classic coffee- or espresso-based drink.



1 part steamed milk

1 part coffee

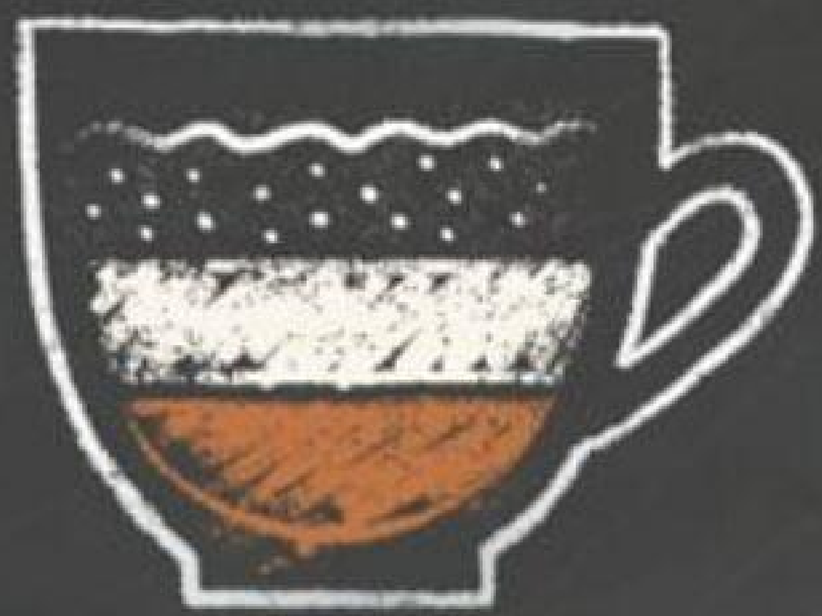
CAFÉ AU LAIT



1 part hot filtered water

1 part espresso

AMERICANO

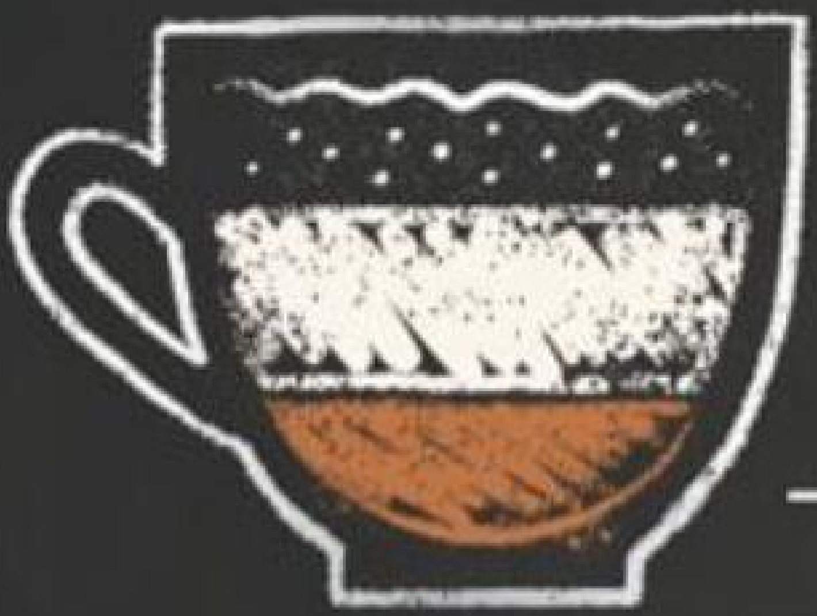


1 part frothed milk

1 part steamed milk

1 part espresso

CAPPUCCINO

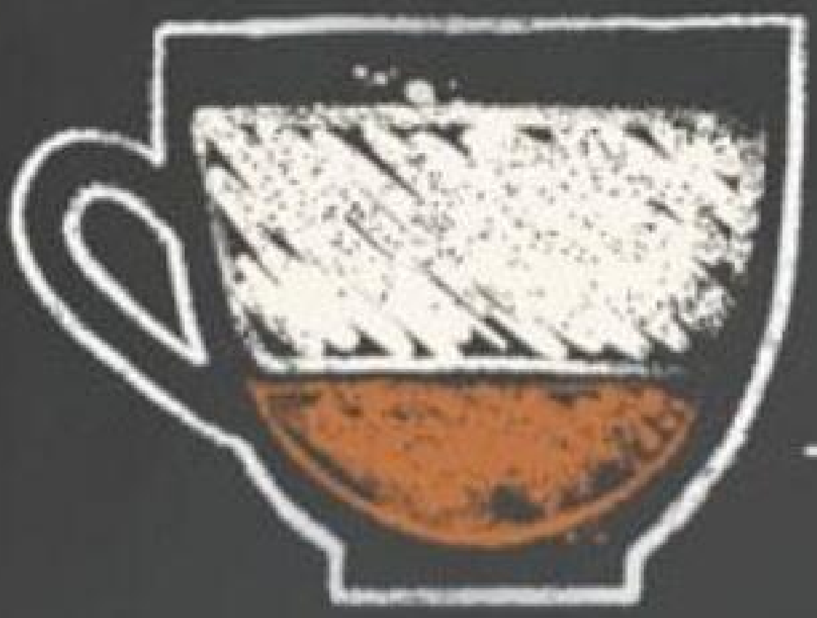


½ part frothed milk

2 parts steamed milk

1 part espresso

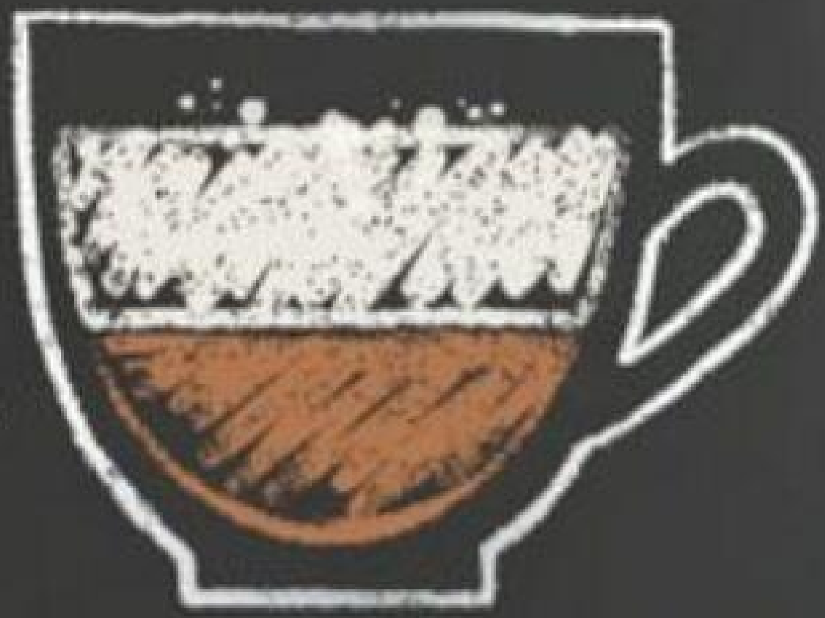
LATTE



2 parts steamed milk

1 part espresso

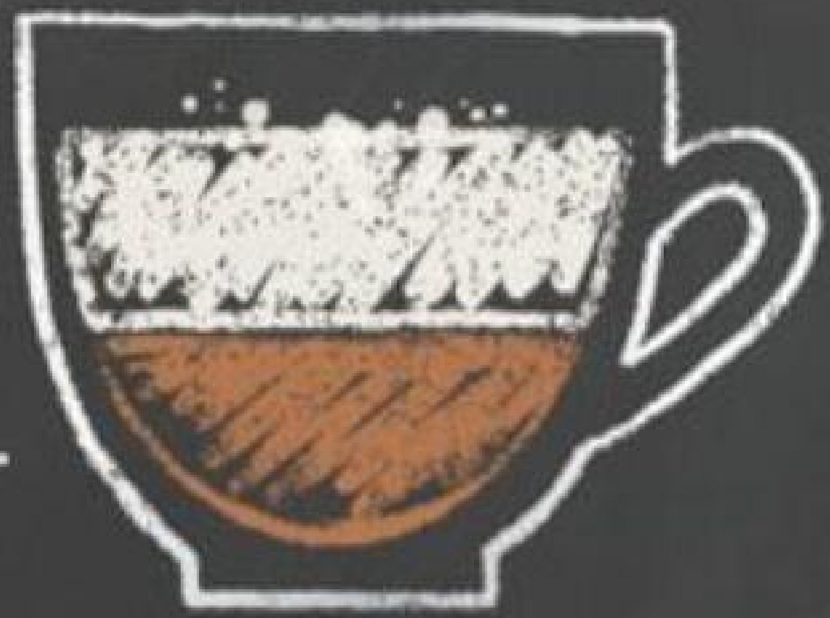
FLAT WHITE



1 part steamed milk

1 part espresso

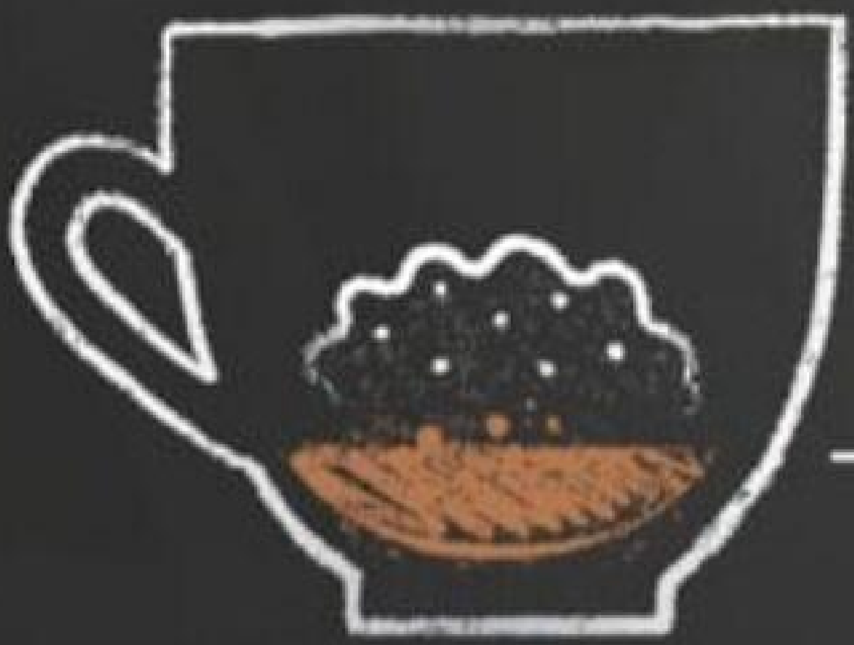
CORTADO



1 part steamed half-and-half

1 part espresso

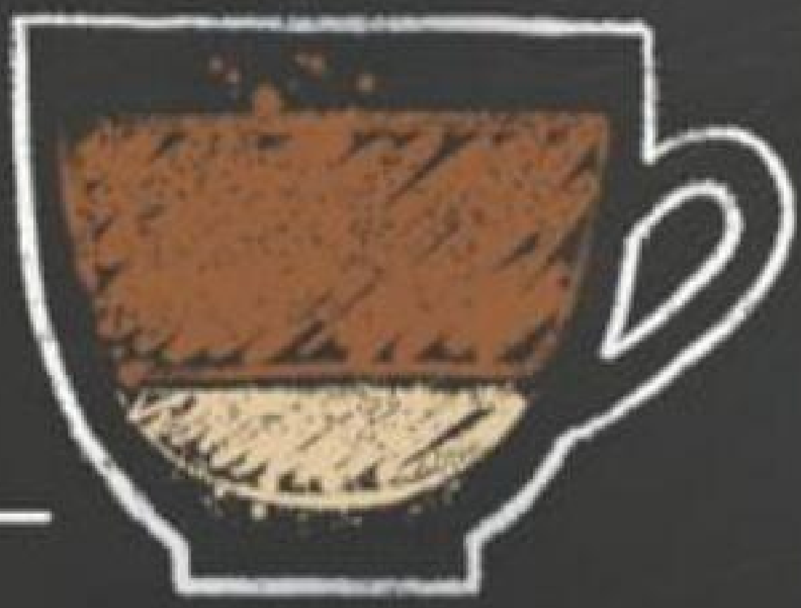
BREVE



1 part espresso

¼ part frothed milk

MACCHIATO

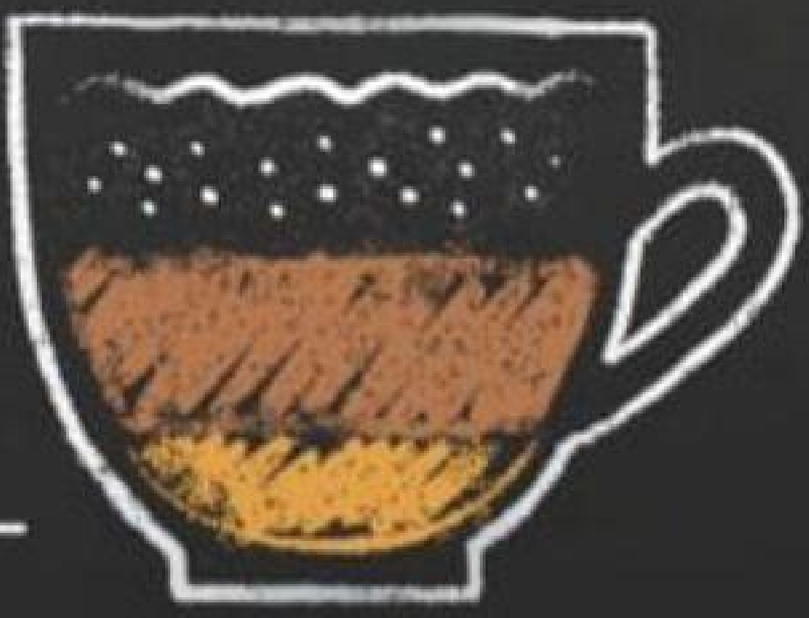


4 parts hot filtered water

1 part Vietnamese ground coffee

⅔ part sweetened condensed milk

VIETNAMESE COFFEE

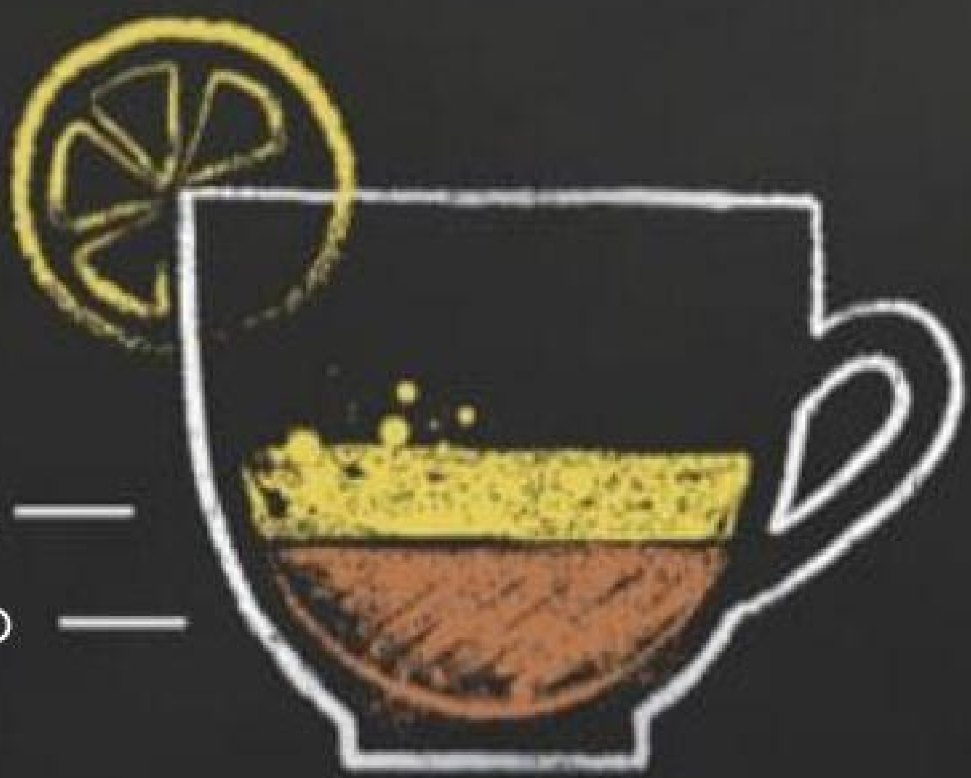


¼ parts vanilla sugar

2 parts half-and-half

1 part espresso

RAF COFFEE

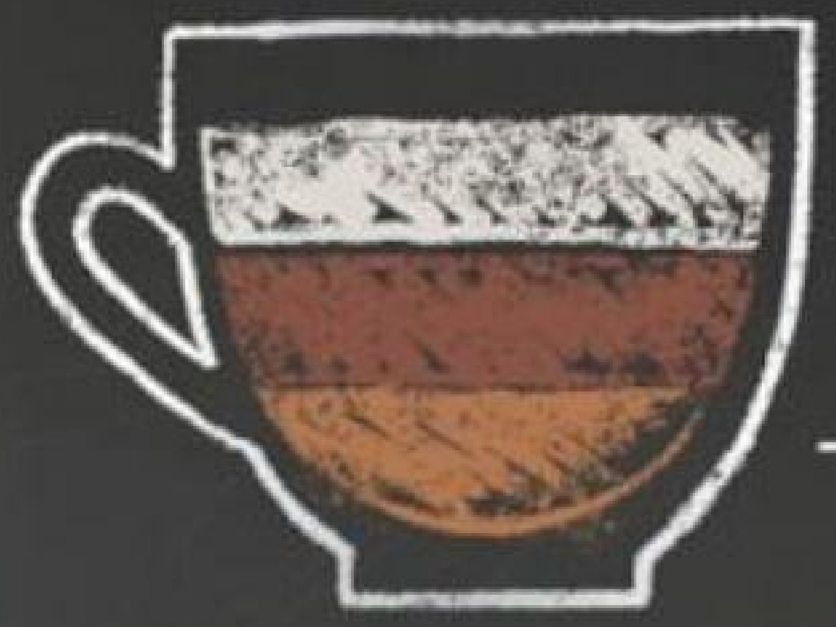


⅙ parts lemon

1 part espresso

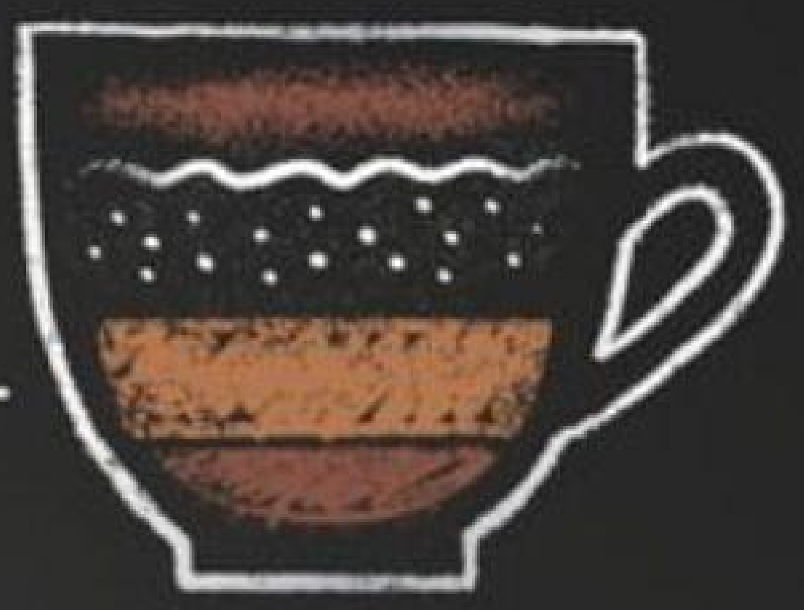
ROMANO

MOCHA



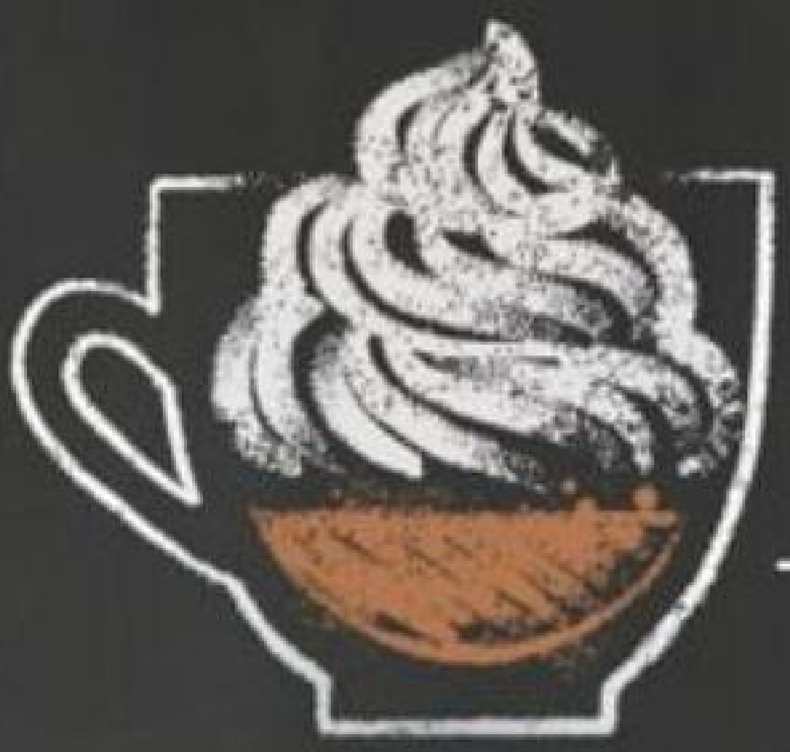
2 parts steamed milk
½ part cocoa powder
1 part espresso

MAROCCHINO



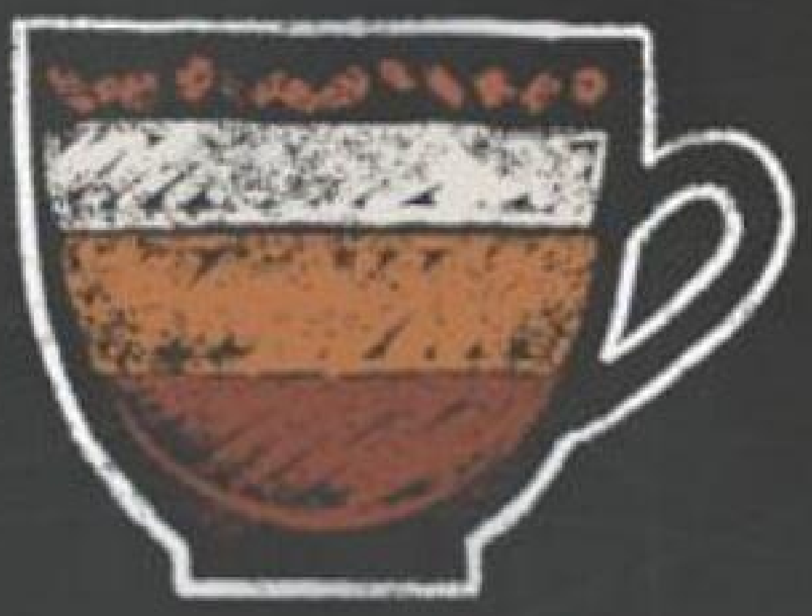
2 parts frothed milk
⅙ parts cocoa powder
1 part espresso

CON PANNA



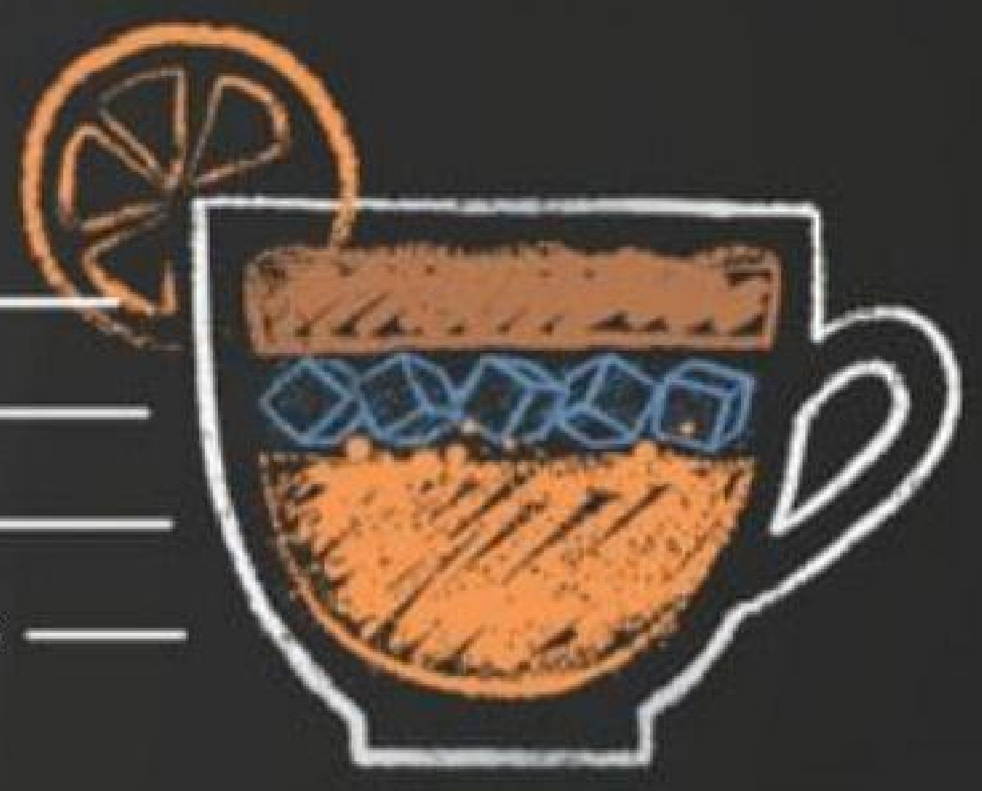
1 part whipped cream
1 part espresso

BICERIN



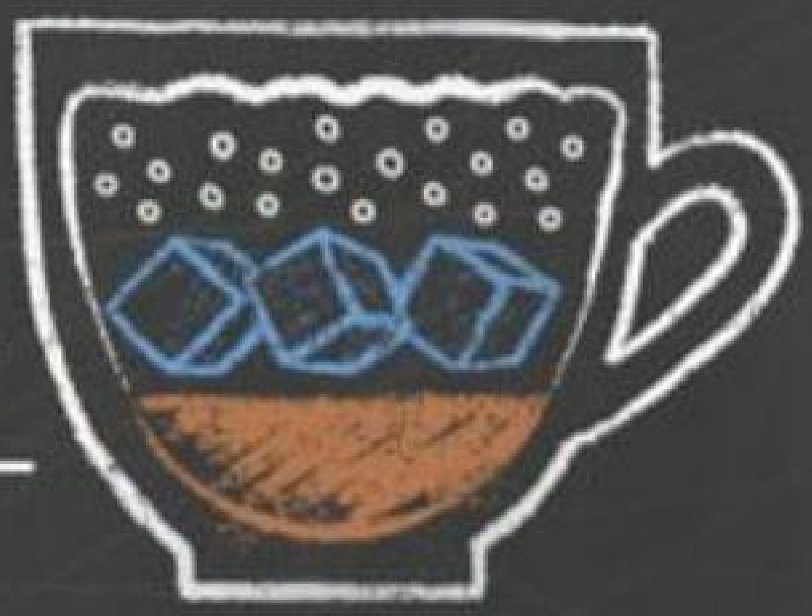
1 part frothed milk
1 part chocolate
1 part espresso

BUMBLE COFFEE



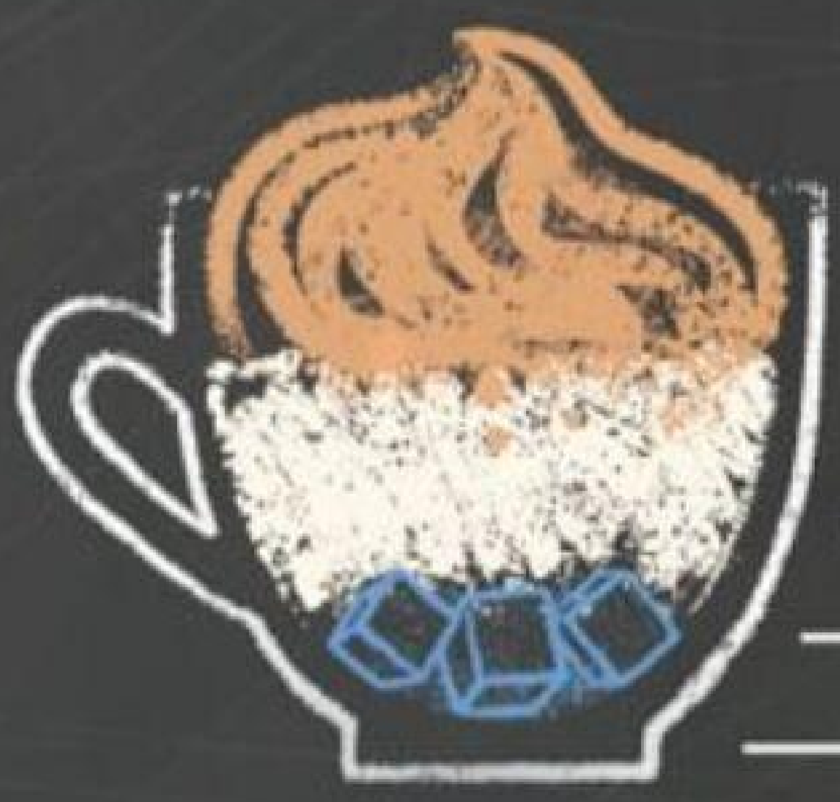
1 part espresso
2 parts ice cubes
2 parts orange juice
¼ part caramel-flavored syrup

ESPRESSO-TONIC



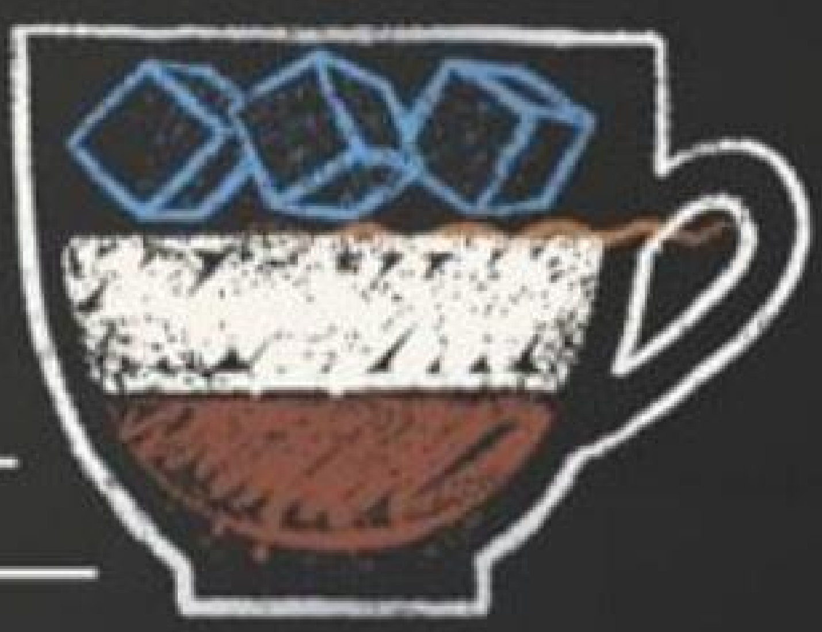
8 parts tonic water
4 parts ice cubes
1 part espresso

DALGONA COFFEE



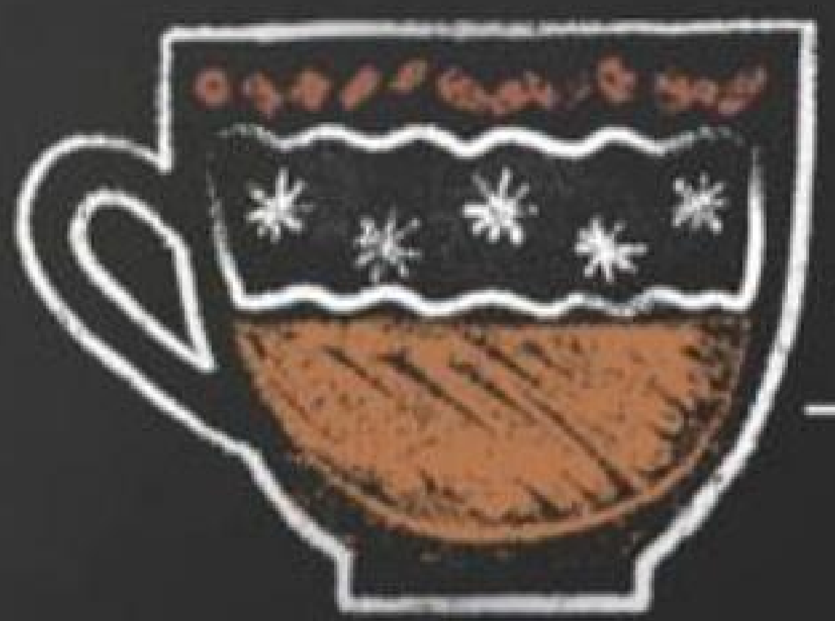
1 part instant coffee
1 part sugar
1 part hot water
8 parts milk
4 parts ice cubes

FRAPPÉ CAPPUCCINO



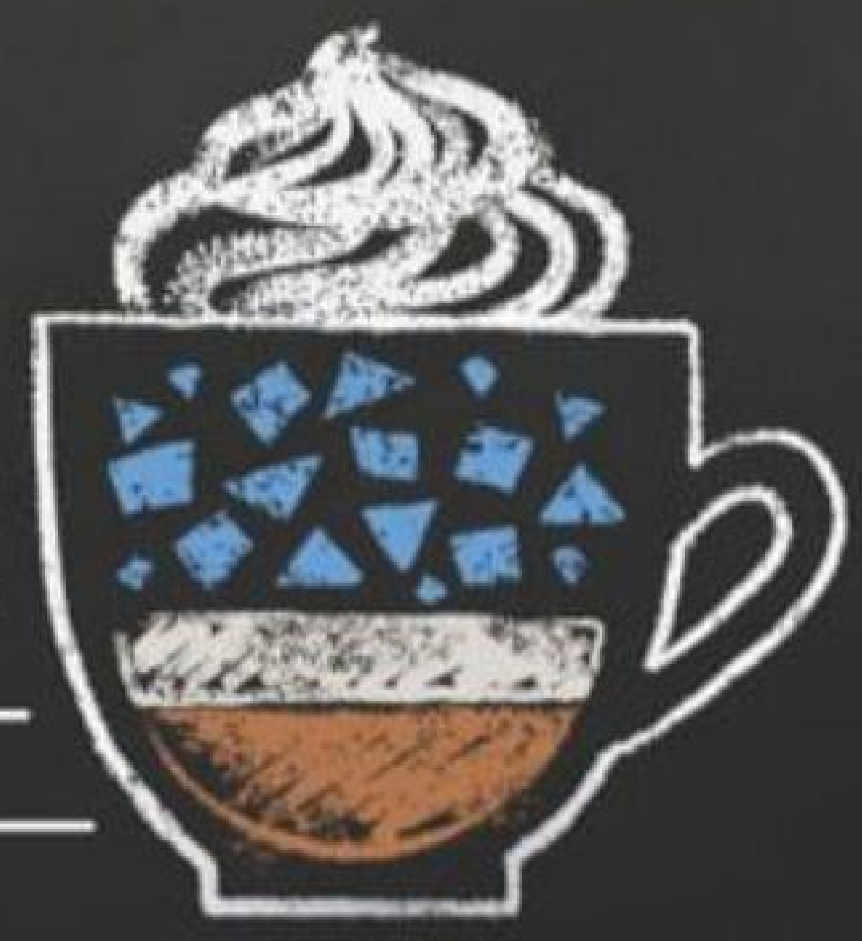
2 parts ice cubes
¾ parts sugar
2 parts milk
1 part espresso
1 part coffee

GLACE



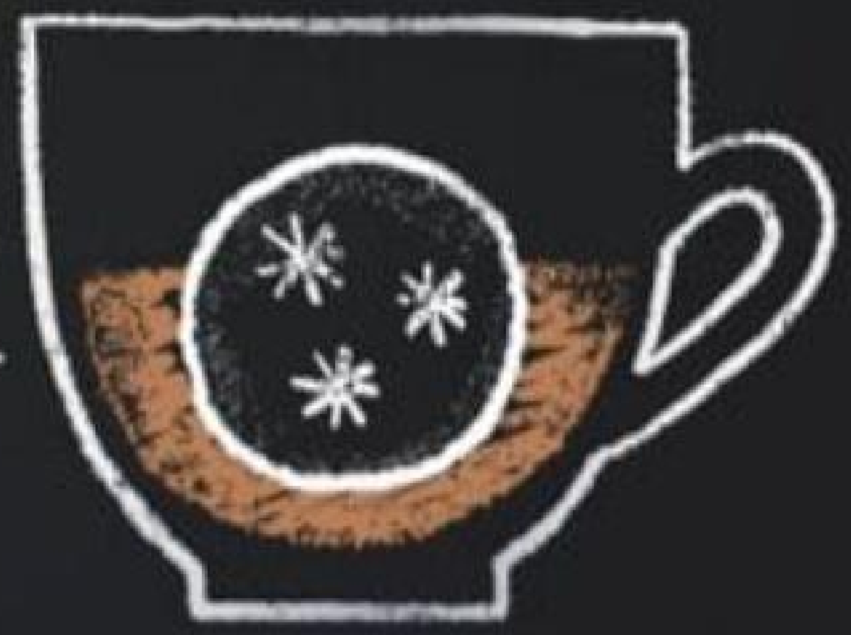
¼ parts chocolate syrup
½ part whipped cream
2 parts ice cream
1 part espresso

FRAPPÉ



1 part ice cubes
⅜ parts sugar
½ part milk
1 part espresso

AFFOGATO



4 parts ice cream
1 part espresso

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